



United States Department of Agriculture

United States
Department of
Agriculture

April 19, 2019

Delivered via Electronic Mail

Office of the Chief
Information Officer

Katherine Anthony
American Oversight
1030 15th Street, Suite B255
Washington, DC 20005
Email: foia@americanoversight.org

1400 Independence
Avenue SW
Washington, DC
20250

Re: Interim Release No. 1 for FOIA Request No. 2018-DA-05566-F

Dear Ms. Anthony:

This letter is the first interim release by the Departmental FOIA Office (DFO) in response to the above-referenced FOIA request seeking:

Records reflecting all communications (including emails, email attachments, text messages, messages on messaging platforms (such as Slack, GChat, and WhatsApp), telephone call logs, calendar invitations/entries, meeting notices, meeting agendas, informational material, draft legislation, talking points, any handwritten or electronic notes taken during any oral communications, summaries of any oral communications, or other materials) between USDA political appointees and Mindy Brashears.

Your request has been processed under the FOIA, 5 U.S.C. § 552.

A search for responsive records was conducted by the Office of the Chief Information Officer's (OCIO) telecommunications provider the Client Experience Center (CEC). The CEC performs network services for the OCIO to include electronic messaging operations, electronic calendars, blackberry, mobile device management (MDM), file and print, remote access, voice, network, service desk, and other application services. The CEC located potentially responsive records; thirty (30) of those pages are being provided with this interim response. Please note that a portion of the records contains congressional records, which are not subject to the FOIA. As such, the congressional records have not been produced, although they have been marked within the record set.

The DFO has determined that certain information contained therein should be withheld pursuant to 5 U.S.C. § 552(b)(5) (FOIA Exemption 5), and 5 U.S.C. § 552(b)(6) (FOIA Exemption 6). Below is an explanation of the information that has been withheld.

FOIA Exemption 5

FOIA Exemption 5 protects from disclosure those “inter-agency or intra-agency memorandums or letters which would not be available by law to a party other than an agency in litigation with the agency.” Among the frequently invoked FOIA Exemption 5 privileges is the deliberative process privilege. To fall within FOIA’s deliberative process privilege, the records must be both pre-decisional and deliberative; the records must precede the adoption of an agency policy and include the opinions, recommendations, or deliberations on a legal or policy matter. The information withheld includes discussions between agency staff regarding the appointment of Mindy Brashears. By withholding this information, the DFO is protecting the integrity of the agency’s decision-making process and ensuring no inhibition of free and frank exchange between agency personnel.

Additionally, because the record includes discussions between agency officials and their attorney, the attorney-client privilege is invoked. This privilege protects confidential communication between an attorney and his/her client relating to a legal matter for which the client has sought professional advice. Although this privilege fundamentally applies to facts divulged by a client to his/her attorney, this privilege also encompasses any opinion given by an attorney to his/her client based upon those facts, as well as communications between attorneys that reflect client supplied information.

FOIA Exemption 6

FOIA Exemption 6 generally is referred to as the “personal privacy” exemption. It provides that the disclosure requirements of FOIA do not apply to “personnel and medical files and similar files the disclosure of which would constitute a clearly unwarranted invasion of personal privacy.” Application of the exemption involves balancing the public’s interest in disclosure against individuals’ privacy interests. The information withheld includes mobile phone numbers, direct office numbers, certain email addresses, and information about the location of USDA officials. This information falls under the category of “similar files” because it is information in which individuals have a substantial privacy interest. Moreover, releasing this information could subject the individuals to unwarranted or unsolicited communications.

Since there is a viable privacy interest that would be threatened by the disclosure of this information, FOIA Exemption 6 authorizes this office to withhold these items from release. Accordingly, we have determined that the public interest in the information’s release does not outweigh the overriding privacy interests in keeping it confidential.

Katherine Anthony
FOIA Case No. 2018-DA-05566-F

Please remember this is only an interim response. The DFO's review of the potentially responsive records is still ongoing. You will be provided appeal rights upon completion of our review and processing of those records. If you have any questions, please contact USDAFOIA@ocio.usda.gov.

Sincerely,

Alexis R. Graves

Alexis R. Graves
Departmental FOIA Officer
Office of the Chief Information Officer

Enclosures: Responsive Records (30 pages)

From: [Murtaugh, Tim - OC, Washington, DC](#)
To: [Brashears, Mindy](#)
Cc: [Starling, Ray A. EOP/WHO](#); [Miller, Carly - OSEC, Washington, DC](#); [Rich, Michawn - OC, Washington, DC](#); [Rodgers, Meghan - OC, Washington, DC](#); [Vaden, Stephen - OGC](#); [Bender, Stuart - OE, Washington, DC](#)
Subject: FW: Dr. Mindy Brashears
Date: Friday, June 01, 2018 3:39:56 PM
Attachments: [Brashears Mindy M. OGE-278 Report \(Signed and Certified\).pdf](#) **Note: OGE-278 Forms are Available at USDA's Office of Ethics**
[Brashears, Mindy M. Ethics Agreement \(Signed\) May 22, 2018.pdf](#)

All – FYI this has been sent to the reporter from the Texas Observer.

From: Murtaugh, Tim - OC, Washington, DC
Sent: Friday, June 1, 2018 3:38 PM
To: 'collins@texasobserver.org' <collins@texasobserver.org>
Subject: Dr. Mindy Brashears

Mr. Collins –

It's my understanding that you have inquired about documents related to the nomination of Dr. Mindy Brashears for USDA's Under Secretary for Food Safety. Attached please find her Public Financial Disclosure Report (OGE Form 278e) along with her ethics agreement, approved by the Office of Government Ethics.

In addition, here is a statement for the record, which is attributable to me:

“Dr. Brashears is of the highest qualifications to lead USDA’s efforts on food safety, which are at the core of our mission of maintaining a safe and secure food supply for American citizens every day. Her track record of innovation, invention, and leadership on research missions across the globe make her a perfect fit for the position. Dr. Brashears also has entered into an ethics agreement approved by the Office of Government Ethics to ensure a level of honesty, transparency, and accountability that will provide members of the Senate with the assurances they need to confirm her as the new Under Secretary for Food Safety. The issue of separation from her former business interests was addressed prior to her nomination, and include a ‘cooling off period’ of two years, as required by President Trump’s Ethics Pledge, during which she will not knowingly participate in matters involving any former clients.”

Thank you for your attention.

Tim



Tim Murtaugh
 Director of Communications

United States Department of Agriculture
 Office: 202-690-0060

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May 22, 2018

Mr. Stuart Bender
Designated Agency Ethics Official
U.S. Department of Agriculture
Washington, DC 20250

Dear Mr. Bender:

The purpose of this letter is to describe the steps that I will take to avoid any actual or apparent conflict of interest in the event that I am confirmed for the position of Under Secretary for Food Safety of the U.S. Department of Agriculture.

As required by 18 U.S.C. § 208(a), I will not participate personally and substantially in any particular matter in which I know that I have a financial interest directly and predictably affected by the matter, or in which I know that a person whose interests are imputed to me has a financial interest directly and predictably affected by the matter, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for a regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2). I understand that the interests of the following persons are imputed to me: any spouse or minor child of mine; any general partner of a partnership in which I am a limited or general partner; any organization in which I serve as officer, director, trustee, general partner or employee; and any person or organization with which I am negotiating or have an arrangement concerning prospective employment.

Upon confirmation, I will take an unpaid leave of absence from my position as a Professor at Texas Tech University. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of Texas Tech University, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for either the exemption at 5 C.F.R. § 2640.203(b) or another regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2).

I am the sole proprietor of my consulting business and am also the co-owner of Acacia Professional Services, LLC. Upon confirmation, these entities will cease all consulting activities, including the representation of clients. During my appointment to the position of Under Secretary for Food Safety, these entities will remain dormant and will not advertise. I will not perform any services for these entities, except that I will comply with any requirements involving legal filings, taxes, and corporate fees that are necessary to maintain these entities while they are in an inactive status. As Under Secretary for Food Safety, I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of either entity. If I am owed any money for my consulting work for these entities, all amounts owed to me by any of my clients will be fixed before I assume that position of Under Secretary for Food Safety, and I will not participate personally and substantially in any particular matter that has a direct and predictable effect on the ability or willingness of any client to pay these amounts. In addition, I will not participate personally and substantially in any particular matter involving specific parties in which I know a former client of mine is a party or represents a party, for a period of one year after I last provided

service to that client, unless I am first authorized to participate, pursuant to 5 C.F.R. § 2635.502(d).

Upon confirmation, I will resign from my positions with NexGen Innovations, LLC. My spouse and I have a one-third ownership interest in the LLC, which will be divested within 90 days of my confirmation. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of NexGen Innovations, LLC until I have divested it, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for a regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2). For a period of one year after my resignation, I will not participate personally and substantially in any particular matter involving specific parties in which I know NexGen Innovations, LLC, is a party or represents a party, unless I am first authorized to participate, pursuant to 5 C.F.R. § 2635.502(d).

Upon confirmation, I will resign from my positions with MicroZap, LLC. My spouse and I will retain an ownership interest in the entity. During my appointment, I will not manage this entity or provide any other services to it. Instead, I will receive only passive investment income from it. As Under Secretary for Food Safety, I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of MicroZap, LLC, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

I am an inventor for the following science and technology patents: (1) "Improvement in lactic acid bacteria cultures that inhibit food-borne pathogens", Patent #07323166 (Texas Tech University); (2) "Lactic acid bacteria cultures that inhibit food borne-pathogens", Patent # US 7,323,166 B2 (University of Nebraska); and (3) "Reduction of food-borne pathogens in pet food utilizing lactic acid bacteria cultures", Patent #D-1272 (Texas Tech University). I will not participate personally and substantially in any particular matter that has a direct and predictable effect on my financial interest in any of these patents, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

My spouse owns the Brash Livestock Company. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of the Brash Livestock Company, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

If I have a managed account or otherwise use the services of an investment professional during my appointment, I will ensure that the account manager or investment professional obtains my prior approval on a case-by-case basis for the purchase of any assets other than cash, cash equivalents, investment funds that qualify for the exemption at 5 C.F.R. § 2640.201(a), obligations of the United States, or municipal bonds.

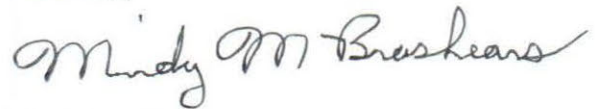
I will meet in person with you during the first week of my service in the position of Under Secretary for Food Safety in order to complete the initial ethics briefing required under 5 C.F.R. § 2638.305. Within 90 days of my confirmation, I will document my compliance with this

ethics agreement by notifying you in writing when I have completed the steps described in this ethics agreement.

I understand that as an appointee I will be required to sign the Ethics Pledge (Exec. Order No. 13770) and that I will be bound by the requirements and restrictions therein in addition to the commitments I have made in this ethics agreement.

I have been advised that this ethics agreement will be posted publicly, consistent with 5 U.S.C. § 552, on the website of the U.S. Office of Government Ethics with ethics agreements of other Presidential nominees who file public financial disclosure reports.

Sincerely,

A handwritten signature in black ink that reads "Mindy M. Brashears". The signature is written in a cursive, flowing style.

Mindy M. Brashears

From: [Murtaugh, Tim - OC, Washington, DC](#)
To: [Miller, Carly - OSEC, Washington, DC](#); [Bender, Stuart - OE, Washington, DC](#)
Cc: [Brashears, Mindy](#); [Densel, Brock - OSEC, Washington, DC](#); [Vaden, Stephen - OGC](#)
Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request
Date: Thursday, May 31, 2018 4:42:39 PM

(b) (5) Deliberative

“Dr. Brashears is of the highest qualifications to lead USDA’s efforts on food safety, which are at the core of our mission of maintaining a safe and secure food supply for American citizens every day. Her track record of innovation, invention, and leadership on research missions across the globe make her a perfect fit for the position. Dr. Brashears has also entered into an ethics agreement approved by the Office of Government Ethics to ensure a level of honesty, transparency, and accountability that will provide members of the Senate with the assurances they need to confirm her as the new Under Secretary for Food Safety. The issue of separation from her former business interests was addressed prior to her nomination, and include a ‘cooling off period’ of two years, as required by President Trump’s Ethics Pledge, during which she will not knowingly participate in matters involving any former clients.”

From: Miller, Carly - OSEC, Washington, DC
Sent: Thursday, May 31, 2018 4:35 PM
To: Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>; Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request

(b) (6)

From: Murtaugh, Tim - OC, Washington, DC
Sent: Thursday, May 31, 2018 4:34 PM
To: Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>; Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request

Okay. (b)(5) Attorney-Client

From: Miller, Carly - OSEC, Washington, DC
Sent: Thursday, May 31, 2018 4:33 PM
To: Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>; Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Densel, Brock - OSEC, Washington, DC

<Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request

(b)(5) Attorney-Client

From: Murtaugh, Tim - OC, Washington, DC
Sent: Thursday, May 31, 2018 4:26 PM
To: Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request

I feel like (b)(5) Deliberative and Attorney Client

From: Bender, Stuart - OE, Washington, DC
Sent: Thursday, May 31, 2018 4:24 PM
To: Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: Re: [Caution: Suspicious Attachment]Fwd: Open Records Request

Tim,

Quirky technical point. (b) (5) Deliberative

Stuart Bender
 Director
 Office of Ethics
 U.S. Department of Agriculture
 1400 Independence Avenue, S.W., Room 347-W
 Washington, DC 20250-1400
Stuart.Bender@oe.usda.gov
 (202) 720-2251 (Desk)
 (b) (6) (Cell)
 USDA Ethics Webpage: www.ethics.usda.gov

On May 31, 2018, at 4:16 PM, Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov> wrote:

Roger. Then this:

(b)(5) Deliberative and Attorney Client

From: Bender, Stuart - OE, Washington, DC
Sent: Thursday, May 31, 2018 4:14 PM
To: Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>
Cc: Brashears, Mindy <Mindy.Brashears@ttu.edu>; Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: Re: [Caution: Suspicious Attachment]Fwd: Open Records Request

Tim,

(b) (5) Deliberative

Stuart Bender
Director
Office of Ethics
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room 347-W
Washington, DC 20250-1400
Stuart.Bender@oe.usda.gov
(202) 720-2251 (Desk)
(b) (6) (Cell)
USDA Ethics Webpage: www.ethics.usda.gov

On May 31, 2018, at 4:11 PM, Murtaugh, Tim - OC, Washington, DC
<Tim.Murtaugh@oc.usda.gov> wrote:

Okay. How's this:

(b)(5) pre-decisional deliberative



From: Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]
Sent: Thursday, May 31, 2018 3:52 PM
To: Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>
Cc: Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>;
Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>;
Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>;
Vaden, Stephen - OGC <Stephen.Vaden@ogc.usda.gov>
Subject: Re: [Caution: Suspicious Attachment]Fwd: Open Records Request

I think this is great. Thank you.

Could there be (b)(5) Deliberative and Attorney Client



I appreciate your help in all of this.

Sent from my iPhone

On May 31, 2018, at 3:42 PM, Murtaugh, Tim - OC, Washington, DC
<Tim.Murtaugh@oc.usda.gov> wrote:

Okay. (b)(5) Deliberative and Attorney Client



(b)(5) Deliberative and Attorney Client



(b)(5) Deliberative and Attorney Client

[REDACTED]

Any thoughts?

From: Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]
Sent: Thursday, May 31, 2018 3:32 PM
To: Miller, Carly - OSEC, Washington, DC
[<carly.miller@osec.usda.gov>](mailto:carly.miller@osec.usda.gov)
Cc: Murtaugh, Tim - OC, Washington, DC
[<Tim.Murtaugh@oc.usda.gov>](mailto:Tim.Murtaugh@oc.usda.gov); Densel, Brock - OSEC,
 Washington, DC [<Brock.Densel@osec.usda.gov>](mailto:Brock.Densel@osec.usda.gov); Bender,
 Stuart - OE, Washington, DC [<Stuart.Bender@oe.usda.gov>](mailto:Stuart.Bender@oe.usda.gov)
Subject: Re: [Caution: Suspicious Attachment]Fwd: Open
 Records Request

(b)(5) Deliberative and Attorney Client

[REDACTED]

Sent from my iPhone

On May 31, 2018, at 3:04 PM, Miller, Carly - OSEC,
 Washington, DC [<carly.miller@osec.usda.gov>](mailto:carly.miller@osec.usda.gov) wrote:

I believe (b) (5) Deliberative

[REDACTED]

From: Murtaugh, Tim - OC, Washington, DC
Sent: Thursday, May 31, 2018 3:01 PM
To: Brashears, Mindy
[<Mindy.Brashears@ttu.edu>](mailto:Mindy.Brashears@ttu.edu); Miller, Carly -
 OSEC, Washington, DC
[<carly.miller@osec.usda.gov>](mailto:carly.miller@osec.usda.gov); Densel, Brock -

OSEC, Washington, DC
<Brock.Densel@osec.usda.gov>
Cc: Bender, Stuart - OE, Washington, DC
<Stuart.Bender@oe.usda.gov>; Vaden, Stephen
- OGC <Stephen.Vaden@ogc.usda.gov>
Subject: RE: [Caution: Suspicious
Attachment]Fwd: Open Records Request

Does anyone (b)(5) Deliberative and Attorney Client

[REDACTED]

(b)(5) Deliberative and Attorney Client

[REDACTED]

From: Brashears, Mindy
[<mailto:Mindy.Brashears@ttu.edu>]
Sent: Wednesday, May 30, 2018 5:10 PM
To: Miller, Carly - OSEC, Washington, DC
<carly.miller@osec.usda.gov>; Densel, Brock -
OSEC, Washington, DC
<Brock.Densel@osec.usda.gov>
Cc: Bender, Stuart - OE, Washington, DC
<Stuart.Bender@oe.usda.gov>; Vaden, Stephen
- OGC <Stephen.Vaden@ogc.usda.gov>;
Murtaugh, Tim - OC, Washington, DC
<Tim.Murtaugh@oc.usda.gov>
Subject: RE: [Caution: Suspicious
Attachment]Fwd: Open Records Request

Great. Thanks.

From: Miller, Carly - OSEC, Washington, DC
<carly.miller@osec.usda.gov>
Sent: Wednesday, May 30, 2018 4:07 PM
To: Brashears, Mindy
<Mindy.Brashears@ttu.edu>; Densel, Brock -
OSEC, Washington, DC
<Brock.Densel@osec.usda.gov>
Cc: Bender, Stuart - OE, Washington, DC
<Stuart.Bender@oe.usda.gov>; Vaden, Stephen
- OGC <Stephen.Vaden@ogc.usda.gov>;
Murtaugh, Tim - OC, Washington, DC

<Tim.Murtaugh@oc.usda.gov>

Subject: RE: [Caution: Suspicious Attachment]Fwd: Open Records Request

(b)(5) Deliberative and Attorney Client

From: Brashears, Mindy

[<mailto:Mindy.Brashears@ttu.edu>]

Sent: Wednesday, May 30, 2018 5:02 PM

To: Densel, Brock - OSEC, Washington, DC
<Brock.Densel@osec.usda.gov>; Miller, Carly - OSEC, Washington, DC
<carly.miller@osec.usda.gov>

Subject: [Caution: Suspicious Attachment]Fwd: Open Records Request

FYI...thoughts?

I feel like (b) (5) Deliberative

Sent from my iPhone

Begin forwarded message:

From: "Norrod, Candace"

<Candace.Norrod@ttu.edu>

To: "Brashears, Mindy"

<Mindy.Brashears@ttu.edu>

Cc: "Wall, Ronny"

<Ronny.Wall@ttu.edu>, "Young, Alice" <Alice.Young@ttu.edu>

Subject: FW: Open Records Request

Dear Dr. Brashears,

(b)(5) Attorney Client

(b)(5) Attorney Client

(b)(5) Attorney Client

(b)(5) Attorney Client
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

~~~~~

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## Questions: Contact Client Technology



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([Spam.Abuse@wdc.usda.gov](mailto:Spam.Abuse@wdc.usda.gov))

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**From:** [Murtaugh, Tim - OC, Washington, DC](#)  
**To:** [Young, Joby - OSEC, Washington, DC](#); [Barbic, Ken - OSEC, Washington, DC](#); [Rich, Michawn - OC, Washington, DC](#); [Fretz, Abbey - OSEC, Washington, DC](#)  
**Subject:** RE: [CAUTION: Suspicious Link]Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]  
**Date:** Thursday, May 10, 2018 10:50:13 AM

(b) (5) Deliberative

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**From:** Young, Joby - OSEC, Washington, DC  
**Sent:** Thursday, May 10, 2018 10:34 AM  
**To:** Murtaugh, Tim - OC, Washington, DC <Tim.Murtaugh@oc.usda.gov>; Barbic, Ken - OSEC, Washington, DC <Ken.Barbic@osec.usda.gov>; Rich, Michawn - OC, Washington, DC <Michawn.Rich@oc.usda.gov>; Fretz, Abbey - OSEC, Washington, DC <Abbey.L.Fretz@osec.usda.gov>  
**Subject:** Fwd: [CAUTION: Suspicious Link]Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]

Joby Young  
 Chief of Staff  
 Office of Congressional Relations  
 United States Department of Agriculture  
 Mobile: (b) (6)

Please excuse brevity and typos  
 Sent from my iPhone

Begin forwarded message:

**From:** "Brashears, Mindy" <[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**Date:** May 10, 2018 at 10:18:16 AM EDT  
**To:** "[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)" <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>, "[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)" <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>, "[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)" <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Subject:** [CAUTION: Suspicious Link]Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]

**PROCEED WITH CAUTION:** This message triggered warnings of **potentially** malicious web content. Evaluate this email by considering whether you are expecting the message, along with inspection for suspicious links.

Questions: [Spam.Abuse@wdc.usda.gov](mailto:Spam.Abuse@wdc.usda.gov)

Here is another story. Let me know if you want me to continue to share with you.

Have a wonderful day.

Mindy

<http://awesome98.com/texas-tech-professor-and-pink-slime-denier-tapped-by-president-trump-for-ag-position-video/>

## Texas Tech Professor And “Pink Slime” Denier Tapped By President Trump For Ag Position [VIDEO]

[Ethan](#) May 9, 2018 11:30 AM

President Trump recently nominated Mindy Brashears to oversee food safety for the U.S. Department of Agriculture. Ms. Brashears is a professor, researcher, and food scientist with a Ph.D. at Texas Tech University. However some are saying her appointment could be a conflict of interest.

[Mindy Brashears](#) is a professor and the Director of the International Center for Food Industry Excellence at Texas Tech, and has served as an industry expert testifying in some [pretty big cases](#) for the ag industry, mainly pork and beef producers. She was an expert witness in the enormous [“pink slime” case against ABC](#) where the news network claimed that “lean finely-textured beef” was [“pink slime”](#).

Lean finely-textured beef is fatty trimmings from beef that was once relegated to pet food and cooking oil, until a [South Dakota company](#) found that they could use it as filler for hamburger, and major corporations, including at the time McDonald’s and Burger King, and American school districts started to buy it for the drastically reduced price. The trimmings are particularly susceptible to bacterial contamination, so the production company created an ammonia injection process to kill the bacteria. Here’s the original ABC report which is no longer available on the ABC website.

Subscribe to [Awesome 98 on Youtube](#)

In the case against ABC for calling LFTB “pink slime”, Ms. Brashears testified for Beef Products Inc. that the trimmings were safe to eat. The case was eventually settled out of court.

Now President Trump has tapped her to oversee food safety for the U.S. Department of Agriculture, a nomination that some claim would be a conflict of interest. Ms. Brashears holds numerous patents on food decontamination. On the surface this looks like a good idea, but some claim a conflict due to her being able to enrich herself through her patents, in a regulatory position overseeing food decontamination.

Still others claim a conflict of interest due to [her testimony on behalf of beef and pork](#) producers in court cases including the “pink slime” trial. Her closeness to the industry could potentially be seen as influencing any decisions she makes to regulate an industry that she has personal financial ties to.

This will turn out to be an interesting process as we wait to see whether she gets confirmed for a position that has been empty since 2013.

Sent from my iPhone



**From:** [Rich, Michawn - OC, Washington, DC](#)  
**To:** [Young, Joby - OSEC, Washington, DC](#)  
**Cc:** [Fretz, Abbey - OSEC, Washington, DC](#); [Densel, Brock - OSEC, Washington, DC](#); [Murtaugh, Tim - OC, Washington, DC](#)  
**Subject:** Re: Voice Mail (1 minute and 9 seconds)  
**Date:** Wednesday, May 09, 2018 8:04:58 AM

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I'll look into today.

Sent from my iPhone

On May 9, 2018, at 8:00 AM, Young, Joby - OSEC, Washington, DC  
 <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)> wrote:

Tim copied. Brock has let Mandy know we are handling.

Joby Young  
 Chief of Staff  
 Office of Congressional Relations  
 United States Department of Agriculture  
 Mobile: (b) (6)

Please excuse brevity and typos  
 Sent from my iPhone

On May 9, 2018, at 6:20 AM, Fretz, Abbey - OSEC, Washington, DC  
 <[Abbey.L.Fretz@osec.usda.gov](mailto:Abbey.L.Fretz@osec.usda.gov)> wrote:

(b) (5) Deliberative

If not, Michawn, how about, (b) (5) Deliberative

**Abbey L. Fretz**

Director of Congressional Relations  
 Office of Congressional Relations

United States Department of Agriculture  
 Office: [\(202\) 720-9962](tel:(202)720-9962)

On May 8,  
 2018, at 2:26  
 PM, Densel,  
 Brock -  
 OSEC,  
 Washington,  
 DC

<[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)> wrote:

(b) (5) Deliberative

Sent from my iPhone

Begin forwarded message:

**From:** "Brashears, Mindy"  
<[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**To:** "Miller, Carly - OSEC, Washington, DC" <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>, "Densel, Brock - OSEC, Washington, DC" <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>, <[joby.young@osec.gov](mailto:joby.young@osec.gov)>  
<[joby.young@osec.gov](mailto:joby.young@osec.gov)>  
**Cc:** "Bender, Stuart - OE, Washington, DC" <[Stuart.Bender@oe.usda.gov](mailto:Stuart.Bender@oe.usda.gov)>  
**Subject:** FW: Voice Mail (1 minute and 9 seconds)

Just wanted to direct this to you.

Thanks.

Mindy

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**From:** Microsoft Outlook **On Behalf Of** COLLINS CHRIS  
**Sent:** Tuesday, May 8, 2018 12:02 PM  
**To:** Brashears, Mindy <[mindy.brashears@ttu.edu](mailto:mindy.brashears@ttu.edu)>  
**Subject:** Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

(b) (5) Deliberative

(b)  
(5)  
Delib

Preview provided by Microsoft Speech Technology. [Learn More...](#)

(b) (5) Deliberative

**From:** [Vaden, Stephen - OGC](#)  
**To:** [Young, Joby - OSEC, Washington, DC](#); [Densel, Brock - OSEC, Washington, DC](#)  
**Cc:** [Barbic, Ken - OSEC, Washington, DC](#)  
**Subject:** RE: Open Records Request  
**Date:** Thursday, May 31, 2018 10:39:16 AM  
**Attachments:** [image001.png](#)

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ATTORNEY-CLIENT PRIVILEGE; NOT FOR RELEASE VIA FOIA

Joby,

(b)(5) pre-decisional deliberative, (b)(5) attorney-client privilege



I am happy to chat further by phone,  
Stephen



Stephen Alexander Vaden  
Principal Deputy General Counsel  
Office of the General Counsel  
U.S. Department of Agriculture  
1400 Independence Ave., S.W., Suite 107W  
Washington, DC 20250  
☎ 202-720-3351 (Office)  
✉ [stephen.vaden@ogc.usda.gov](mailto:stephen.vaden@ogc.usda.gov)

---

**From:** Young, Joby - OSEC, Washington, DC  
**Sent:** Thursday, May 31, 2018 9:02 AM  
**To:** Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Cc:** Barbic, Ken - OSEC, Washington, DC <[Ken.Barbic@osec.usda.gov](mailto:Ken.Barbic@osec.usda.gov)>; Vaden, Stephen - OGC <[Stephen.Vaden@ogc.usda.gov](mailto:Stephen.Vaden@ogc.usda.gov)>  
**Subject:** RE: Open Records Request

(b) (5) Deliberative



**Joby Young**

Chief of Staff – Office of Congressional Relations

United States Department of Agriculture





Mobile: (b) (6)

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**From:** Densel, Brock - OSEC, Washington, DC  
**Sent:** Wednesday, May 30, 2018 5:06 PM  
**To:** Young, Joby - OSEC, Washington, DC <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>  
**Cc:** Barbic, Ken - OSEC, Washington, DC <[Ken.Barbic@osec.usda.gov](mailto:Ken.Barbic@osec.usda.gov)>  
**Subject:** Fwd: Open Records Request

(b) (5) Deliberative any thoughts on (b) (5) Deliberative

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**From:** Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]  
**Sent:** Wednesday, May 30, 2018 5:02 PM  
**To:** Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>; Miller, Carly - OSEC, Washington, DC <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>  
**Subject:** [Caution: Suspicious Attachment]Fwd: Open Records Request

I feel like the (b) (5) Deliberative

Sent from my iPhone

Begin forwarded message:

**From:** "Norrod, Candace" <[Candace.Norrod@ttu.edu](mailto:Candace.Norrod@ttu.edu)>  
**To:** "Brashears, Mindy" <[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**Cc:** "Wall, Ronny" <[Ronny.Wall@ttu.edu](mailto:Ronny.Wall@ttu.edu)>, "Young, Alice" <[Alice.Young@ttu.edu](mailto:Alice.Young@ttu.edu)>  
**Subject:** FW: Open Records Request

Dear Dr. Brashears,

(b)(5) Attorney-Client

(b)(5) Attorney-Client

~~~~~

THINK Before You Open!

This message has an HTML attachment that may display **possibly spoofed** web content. Pages like these are used in phishing attacks.

Prior to opening this attachment, please weigh this **warning** by considering whether you are expecting the message above, along with the inspection of sending addresses for unexpected names or domains.

Questions: Contact Client Technology Services (CTS) via email at (Spam.Abuse@wdc.usda.gov)

From: [Young, Joby - OSEC, Washington, DC](#)
To: Jessie.Williams@ag.senate.gov; Amanda.Kelly@ag.senate.gov
Cc: [Brashears, Mindy](#); [Densel, Brock - OSEC, Washington, DC](#); [Barbic, Ken - OSEC, Washington, DC](#); [Fretz, Abbey - OSEC, Washington, DC](#)
Subject: USDA Undersecretary for Food Safety Nominee Mindy Brashears
Date: Monday, June 04, 2018 3:00:07 PM
Attachments: [Food Safety- Brashears -Supplemental Questions toAG Questionnaire \(Fina....pdf](#)
[Food Safety- Brashears- AG Questionnaire \(Final\).pdf](#) **The two attachments are Congressional Records**

Attached are the questionnaire and supplemental questionnaire for USDA Under Secretary for Food Safety Nominee Mindy Brashears.

Thank you, and we look forward to the next steps.

-Joby



Joby Young

Chief of Staff – Office of Congressional Relations

United States Department of Agriculture

Mobile: (b) (6)

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From: [Young, Joby - OSEC, Washington, DC](#)
To: [Murtaugh, Tim - OC, Washington, DC](#); [Rich, Michawn - OC, Washington, DC](#)
Subject: FW: [CAUTION: Suspicious Link]Texas Tech Professor with Close Ties to Big Ag Nominated by Trump to Regulate the Industry
Date: Wednesday, May 09, 2018 1:32:50 PM



Joby Young

Chief of Staff – Office of Congressional Relations

United States Department of Agriculture

Mobile: (b) (6)

From: Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]
Sent: Wednesday, May 9, 2018 12:50 PM
To: Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; Young, Joby - OSEC, Washington, DC <Joby.Young@osec.usda.gov>; Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>
Subject: [CAUTION: Suspicious Link]Texas Tech Professor with Close Ties to Big Ag Nominated by Trump to Regulate the Industry

PROCEED WITH CAUTION: This message triggered warnings of **potentially** malicious web content. Evaluate this email by considering whether you are expecting the message, along with inspection for suspicious links.

Questions: Spam.Abuse@wdc.usda.gov

<https://www.texasobserver.org/texas-tech-professor-with-close-ties-ag-industry-nominated-trump-regulate/>

Texas Tech Professor with Close Ties to Big Ag Nominated by Trump to Regulate the Industry

Mindy Brashears could profit from the same industry she's regulating if she doesn't divest herself from potential income associated with her patents, a watchdog group says.

by [Christopher Collins](#)

Wed, May 9, 2018 at 6:15 am CST

Mindy Brashears



Mindy Brashears *Courtesy/[Youtube](#)*

A Texas Tech University professor and food scientist with close ties to the agriculture industry has been tapped by President Donald Trump to oversee food safety for the U.S. Department of Agriculture. [Mindy Brashears](#), who also heads the university's International Center for Food Industry Excellence, was nominated on Monday for the post, which has been [vacant](#) since 2013. It's one of the federal agency's highest-ranking positions and requires U.S. Senate confirmation. And though Brashears is an accomplished food safety expert, which at first glance makes her a good pick to ensure the safety of the nation's meat, poultry and eggs, she also has a financial stake in the industry.

For example, Brashears [holds](#) seven patents and has applied for 14 more regarding food decontamination. Many of those patents are related specifically to eliminating bacteria from beef and pork — two products the USDA's Food Safety and Inspection Service directly oversees. The division has inspectors stationed at more than 6,000 food processing facilities. If Brashears doesn't divest herself from the patents, she could profit from the very industry she's regulating, said Tony Corbo, senior lobbyist at Food and Water Watch, a Washington, D.C.-based group that advocates for food and water safety.

At least some of Brashear's [research](#) at Texas Tech has been sponsored by industry. The

National Cattlemen’s Association, a trade group that lobbies for the cattle industry, has paid tens of thousands of dollars to fund several of her studies, and the National Pork Board and the National Pork Producers Council also have sponsored research. Industry-sponsored research is an [increasingly common](#) phenomenon at universities nationwide where Big Ag has gladly filled research funding gaps [created by](#) government budget cuts. Last year, Brashears was the [star witness](#) in the “pink slime” defamation suit brought by South Dakota meat processor Beef Products Inc. against ABC. Brashears testified during the trial that the news network’s characterization of lean finely textured beef as “pink slime” was inaccurate and that the product is safe, wholesome and “100 percent beef.” The company sought \$1.9 billion in damages; eventually a [confidential settlement](#) was reached.

“Mindy Brashears is great news for us here in the industry.”

Industry has cheered Brashear’s nomination. Colin Woodall, a lobbyist for the National Cattlemen’s Beef Association, said in a [radio interview](#) on Monday that “Mindy Brashears is great news for us here in the industry.” The Texas Farm Bureau [called](#) Brashear “a key expert in her field.”

At times, Brashears herself has come off like a spokesperson for the meat industry. After *Consumer Reports* found alarming levels of bacteria during a survey of hundreds of pounds of conventional beef, Brashears told NBC’s “Today” show, “The beef industry in the U.S. is safe.”

But food safety advocates say that her expertise is colored by her financial involvement with Big Ag. “A lot of her research she has done has been paid for by the industry itself, and primarily the beef industry,” said Corbo. “Whether she can take into account consumer perspectives on some of these food safety issues is going to be something we’re looking at.” Corbo said he anticipates that senators will question Brashears about her potential conflicts of interest during the confirmation process.

Brashears did not immediately return an *Observer* call for comment on this story on Tuesday.

The Trump administration has repeatedly returned to Texas to find nominees who’ve been exceptionally friendly to business interests. Last year, Trump [nominated](#) Kathleen Hartnett White, an aggressively pro-industry former chair of the Texas Commission on Environmental Quality to lead the U.S. Council on Environmental Quality. (Her nomination was ultimately pulled after it became clear she wouldn’t be confirmed). The administration also tapped former Texas Comptroller Susan Combs, a [critic](#) of the

Endangered Species Act, for a [top position](#) at the U.S. Department of the Interior. Trey Trainor, a Texas attorney who tried to shred the state's already-weak ethics laws, was [nominated last year](#) to a post on the Federal Election Commission. In April, Trump [nominated](#) to the federal bench a former deputy attorney general who stymied the Texas investigation into Trump University.

Trump's USDA has already proved to be friendly to industry. Last year it nixed the Farmer Fair Practice Rule, which [would have protected](#) contract chicken farmers from the companies they say drive them into debt through shady business practices. The Trump USDA has also approved increasing the [line speeds](#) at pork slaughter facilities, despite some workers' contentions that the lines are already too fast and dangerous. But there's no guarantee Brashears will make it through the nomination process — lawmakers have a long line of Trump nominations to clear already, and there's no currently no timeline for her confirmation.

Sent from my iPhone

From: [Young, Joby - OSEC, Washington, DC](#)
To: [Densel, Brock - OSEC, Washington, DC](#)
Subject: RE: Committee Questionnaire
Date: Wednesday, May 02, 2018 3:49:16 PM

No and I guess so.



Joby Young

Chief of Staff – Office of Congressional Relations

United States Department of Agriculture

Mobile: (b) (6)

From: Densel, Brock - OSEC, Washington, DC
Sent: Wednesday, May 2, 2018 3:48 PM
To: Young, Joby - OSEC, Washington, DC <Joby.Young@osec.usda.gov>
Subject: FW: Committee Questionnaire

Any idea (b) (5) Deliberative

From: Bucci, Kristine A. EOP/WHO [[mailto:\(b\) \(6\)](#)]
Sent: Wednesday, May 02, 2018 3:44 PM
To: Brashears, Mindy <Mindy.Brashears@ttu.edu>
Cc: Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>
Subject: RE: Committee Questionnaire

Ok great. No need to send me a copy I just need to date that you submitted it for our records.

Thanks,
Kristine

From: Brashears, Mindy <Mindy.Brashears@ttu.edu>
Sent: Wednesday, May 2, 2018 3:40 PM
To: Bucci, Kristine A. EOP/WHO <(b) (6)>
Cc: Brock.Densel@osec.usda.gov
Subject: [EXTERNAL] Re: Committee Questionnaire

Yes. I sent it to Brock Densel (copied) last week. Do you need a copy as well?

Thanks and have a wonderful day.

Mindy.
Sent from my iPhone

On May 2, 2018, at 2:31 PM, Bucci, Kristine A. EOP/WHO (b) (6) > wrote:

Mindy,

Have you sent in a draft of your senate questionnaire yet? If not please send me a draft ASAP so I can circulate for agency and WH approval.

Thanks,

Kristine Bucci

Office of Presidential Personnel

(b) (6) (cell) (b) (6) (desk)



United States Department of Agriculture

United States
Department of
Agriculture

Office of the Chief
Information Officer

1400 Independence
Avenue SW
Washington, DC
20250

August 15, 2019

Delivered via Electronic Mail

Katherine Anthony
American Oversight
1030 15th St. NW, Suite B255
Washington, DC 20005
foia@americanoversight.org

**RE: Freedom of Information Act (FOIA) Request 2018-DA-05566-F
Final Response**

Dear Ms. Anthony:

This is the Departmental FOIA Office's (DFO) final response to the above-referenced FOIA request, seeking the following:

Records reflecting all communications (including emails, email attachments, text messages, messages on messaging platforms (such as Slack, GChat, and WhatsApp), telephone call logs, calendar invitations/entries, meeting notices, meeting agendas, informational material, draft legislation, talking points, any handwritten or electronic notes taken during any oral communications, summaries of any oral communications, or other materials) between USDA political appointees and Mindy Brashears.

Your request has been processed under the FOIA, 5 U.S.C. § 552.

A search for responsive records was conducted by the Office of the Chief Information Officer's (OCIO) telecommunications provider, the Client Experience Center (CEC). The CEC provides comprehensive, fee-for-service information technology (IT) associated operations, security, and technical support services to USDA end users. The CEC also implements and manages enterprise IT solutions for users Department-wide. The CEC located one hundred and three (103) pages of responsive records, in addition to the thirty (30) pages of records provided to you in an interim response on April 19.

Following a review of the responsive records, the DFO has determined that certain information contained therein should be withheld pursuant to 5 U.S.C. §552(b)(5) and (6) (FOIA Exemptions 5 and 6). Below is an explanation of the information that has been withheld.

FOIA Exemption 5

FOIA Exemption 5 protects from disclosure those “inter-agency or intra-agency memorandums or letters which would not be available by law to a party other than an agency in litigation with the agency.” FOIA Exemption 5 protects from disclosure privileged information under the deliberative process privilege.

To fall within FOIA’s deliberative process privilege, the records must be both pre-decisional and deliberative; the records must precede the adoption of an agency policy and include the opinions, recommendations, or deliberations on a legal or policy matter. The information withheld includes discussions between agency staff regarding the appointment of Mindy Brashears. By withholding this information, the DFO is protecting the integrity of the agency’s decision-making process and ensuring no inhibition of free and frank exchange between agency personnel.

FOIA Exemption 6

Exemption 6 generally is referred to as the “personal privacy” exemption. It provides that the disclosure requirements of FOIA do not apply to “personnel and medical files and similar files the disclosure of which would constitute a clearly unwarranted invasion of personal privacy.” Application of the exemption involves balancing the public’s interest in disclosure against individuals’ privacy interests.

The information withheld under Exemption 6 consists of cellular phone numbers, direct office numbers, the names and personal information of individuals’ friends and families, and information related to travel arrangements. This information qualifies as “similar files” because it is information in which individuals have a privacy interest. Moreover, releasing the cell phone numbers and direct office numbers could subject the individuals to unwarranted or unsolicited communications. With regard to the other items, all are purely personal in nature and also do not advance one’s understanding of the government’s operations. Because there is a viable privacy interest that would be threatened by disclosure, Exemption 6 authorizes this office to withhold the information. Accordingly, we have determined that the public interest in the information’s release does not outweigh the overriding privacy interests in keeping it confidential.

You may appeal this response by email at USDAFOIA@ocio.usda.gov, or by mail to the Assistant Secretary for Administration at 1400 Independence Avenue, S.W., Whitten Building, Room 209-A, Washington, D.C. 20250-0103. Your appeal must be in writing, and it must be received no later than 90 calendar days from the date of this letter. The DFO will not consider appeals received after the 90 calendar-day limit. Appeals received after 5:00 p.m. EST will be considered received the next business day. The appeal letter should include the FOIA tracking number listed above, a copy of the original request, the DFO’s response to your original request, and a statement explaining the basis of your

appeal. For quickest possible handling, the subject line of your email, the appeal letter, and its envelope, if applicable, should be marked "Freedom of Information Act Appeal."

You may seek dispute resolution services from the DFO's FOIA Public Liaison, Ms. Ravoyne Payton at USDAFOIA@ocio.usda.gov.

Additionally, you may contact the Office of Government Information Services (OGIS) at the National Archives and Records Administration to inquire about its FOIA mediation services. The contact information for OGIS is as follows: Office of Government Information Services, National Archives and Records Administration, Room 2510, 8601 Adelphi Road, College Park, Maryland 20740-6001; email at ogis@nara.gov; telephone at 202-741-5770; toll-free at 1-877-684-6448; or facsimile at 202-741-5769.

If you have any questions regarding this letter, please contact 202-694-5982 or USDAFOIA@ocio.usda.gov.

Sincerely,

**ALEXIS
GRAVES**

Digitally signed by
ALEXIS GRAVES
Date: 2019.08.15
16:45:28 -04'00'

Alexis Graves
Departmental FOIA Officer
Office of the Chief Information Officer

Enclosure: Responsive Records (103 pages)

From: [Bender, Stuart - OE, Washington, DC](#)
To: [Brashears, Mindy](#); [Brashears, Todd](#)
Cc: [Young, Joby - OSEC, Washington, DC](#); [Fretz, Abbey - OSEC, Washington, DC](#); [Densel, Brock - OSEC, Washington, DC](#); [Miller, Carly - OSEC, Washington, DC](#)
Subject: Mindy--IMPORTANT - (b) (5) Deliberative
Date: Monday, May 21, 2018 6:14:53 PM
Attachments: [Mindy Brashears - Ethics Agreement \(Final 5 22 2018\).docx](#)
[Mindy Brashears - Nominee Report \(5 21 2018\).pdf](#) Note: OGE-278 Forms are available at USDA's Office of Ethics

Dear Mindy,

(b) (5) - Deliberative

(b) (5) - Deliberative

(b) (5) - Deliberative

(b) (5) - Deliberative

Please print out, sign the attached Ethics Agreement and return to me at your earliest opportunity.

As always, please feel free to reach out to me if you have any questions. Thank you! --
Stuart



STUART BENDER


DIRECTOR

OFFICE OF ETHICS

U.S. DEPARTMENT OF AGRICULTURE

1400 INDEPENDENCE AVENUE, S.W., ROOM 347-W

WASHINGTON, DC 20250-1400

 **TELEPHONE: (202) 720-2251**

MOBILE: (b) (6)

FAX: (202) 690-2642

 **E-MAIL: Stuart.Bender@oe.usda.gov**

USDA Ethics Webpage: www.ethics.usda.gov

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May 22, 2018

Mr. Stuart Bender
Designated Agency Ethics Official
U.S. Department of Agriculture
Washington, DC 20250

Dear Mr. Bender:

The purpose of this letter is to describe the steps that I will take to avoid any actual or apparent conflict of interest in the event that I am confirmed for the position of Under Secretary for Food Safety of the U.S. Department of Agriculture.

As required by 18 U.S.C. § 208(a), I will not participate personally and substantially in any particular matter in which I know that I have a financial interest directly and predictably affected by the matter, or in which I know that a person whose interests are imputed to me has a financial interest directly and predictably affected by the matter, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for a regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2). I understand that the interests of the following persons are imputed to me: any spouse or minor child of mine; any general partner of a partnership in which I am a limited or general partner; any organization in which I serve as officer, director, trustee, general partner or employee; and any person or organization with which I am negotiating or have an arrangement concerning prospective employment.

Upon confirmation, I will take an unpaid leave of absence from my position as a Professor at Texas Tech University. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of Texas Tech University, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for either the exemption at 5 C.F.R. § 2640.203(b) or another regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2).

I am the sole proprietor of my consulting business and am also the co-owner of Acacia Professional Services, LLC. Upon confirmation, these entities will cease all consulting activities, including the representation of clients. During my appointment to the position of Under Secretary for Food Safety, these entities will remain dormant and will not advertise. I will not perform any services for these entities, except that I will comply with any requirements involving legal filings, taxes, and corporate fees that are necessary to maintain these entities while they are in an inactive status. As Under Secretary for Food Safety, I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of either entity. If I am owed any money for my consulting work for these entities, all amounts owed to me by any of my clients will be fixed before I assume that position of Under Secretary for Food Safety, and I will not participate personally and substantially in any particular matter that has a direct and predictable effect on the ability or willingness of any client to pay these amounts. In addition, I will not participate personally and substantially in any particular matter involving specific parties in which I know a former client of mine is a party or represents a party, for a period of one year after I last provided

service to that client, unless I am first authorized to participate, pursuant to 5 C.F.R. § 2635.502(d).

Upon confirmation, I will resign from my positions with NexGen Innovations, LLC. My spouse and I have a one-third ownership interest in the LLC, which will be divested within 90 days of my confirmation. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of NexGen Innovations, LLC until I have divested it, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1), or qualify for a regulatory exemption, pursuant to 18 U.S.C. § 208(b)(2). For a period of one year after my resignation, I will not participate personally and substantially in any particular matter involving specific parties in which I know NexGen Innovations, LLC, is a party or represents a party, unless I am first authorized to participate, pursuant to 5 C.F.R. § 2635.502(d).

Upon confirmation, I will resign from my positions with MicroZap, LLC. My spouse and I will retain an ownership interest in the entity. During my appointment, I will not manage this entity or provide any other services to it. Instead, I will receive only passive investment income from it. As Under Secretary for Food Safety, I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of MicroZap, LLC, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

I am an inventor for the following science and technology patents: (1) "Improvement in lactic acid bacteria cultures that inhibit food-borne pathogens", Patent #07323166 (Texas Tech University); (2) "Lactic acid bacteria cultures that inhibit food borne-pathogens", Patent # US 7,323,166 B2 (University of Nebraska); and (3) "Reduction of food-borne pathogens in pet food utilizing lactic acid bacteria cultures", Patent #D-1272 (Texas Tech University). I will not participate personally and substantially in any particular matter that has a direct and predictable effect on my financial interest in any of these patents, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

My spouse owns the Brash Livestock Company. I will not participate personally and substantially in any particular matter that to my knowledge has a direct and predictable effect on the financial interests of the Brash Livestock Company, unless I first obtain a written waiver, pursuant to 18 U.S.C. § 208(b)(1).

If I have a managed account or otherwise use the services of an investment professional during my appointment, I will ensure that the account manager or investment professional obtains my prior approval on a case-by-case basis for the purchase of any assets other than cash, cash equivalents, investment funds that qualify for the exemption at 5 C.F.R. § 2640.201(a), obligations of the United States, or municipal bonds.

I will meet in person with you during the first week of my service in the position of Under Secretary for Food Safety in order to complete the initial ethics briefing required under 5 C.F.R. § 2638.305. Within 90 days of my confirmation, I will document my compliance with this

ethics agreement by notifying you in writing when I have completed the steps described in this ethics agreement.

I understand that as an appointee I will be required to sign the Ethics Pledge (Exec. Order No. 13770) and that I will be bound by the requirements and restrictions therein in addition to the commitments I have made in this ethics agreement.

I have been advised that this ethics agreement will be posted publicly, consistent with 5 U.S.C. § 552, on the website of the U.S. Office of Government Ethics with ethics agreements of other Presidential nominees who file public financial disclosure reports.

Sincerely,

Mindy M. Brashears

From: [Bender, Stuart - OE, Washington, DC](#)
To: [Young, Joby - OSEC, Washington, DC](#); [Fretz, Abbey - OSEC, Washington, DC](#)
Cc: [Densel, Brock - OSEC, Washington, DC](#); [Miller, Carly - OSEC, Washington, DC](#)
Subject: Mindy Brashears -- June 7 or June 8
Date: Sunday, May 20, 2018 7:27:24 PM

If you all are meeting with Mindy on June 7 and 8 -- I am available at 2:00 or 3:00 on June 7 or anytime on June 8. (I will be at Joe Doyle's Customer Service Experience Summit for the first half of the day on June 7th).

Stuart Bender
 Director
 Office of Ethics
 U.S. Department of Agriculture
 1400 Independence Avenue, S.W., Room 347-W
 Washington, DC 20250-1400
Stuart.Bender@oe.usda.gov
 (202) 720-2251 (Desk)
 (b) (6) (Cell)
 USDA Ethics Webpage: www.ethics.usda.gov

On May 20, 2018, at 7:11 PM, Brashears, Mindy <Mindy.Brashears@ttu.edu> wrote:

I'll be travelling to Australia tomorrow for work. I'll be less available until I visit DC on the 7th. However, I will have access to email in the evenings which of course will not be evenings in the US. I've never been able to get my phone to work properly there so I think communication will be limited to email.

(b) (6) will be in DC this week and will drop off items to Brock.

Just FYI so you will know why I may not be as responsive as I normally try to be.

Thanks.

Mindy

From: [Bender, Stuart - OE, Washington, DC](#)
To: [Brashears, Mindy](#)
Cc: [Cullo, Diane - OSEC, Washington, DC](#)
Subject: RE: Mindy--Secretary Perdue Would Like to have a Telephone Conversation with You
Date: Thursday, March 15, 2018 11:36:22 AM

Mindy,

Many thanks. Diane Cullo is copied on this e-mail and she will check on the timing. I assume that (b) (6) will be the best phone number to reach you on, correct?

Many thanks! -- Stuart

From: Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]
Sent: Thursday, March 15, 2018 11:33 AM
To: Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>
Cc: Cullo, Diane - OSEC, Washington, DC <Diane.Cullo@osec.usda.gov>
Subject: Re: Mindy--Secretary Perdue Would Like to have a Telephone Conversation with You

Would sometime between 11-1 pm tomorrow work? I will have good phone service during that time.

Sent from my iPhone

On Mar 15, 2018, at 11:24 AM, Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov> wrote:

Mindy,

I am sending this e-mail, out of an abundance of care, in case you did not see my earlier e-mail about Secretary Sonny Perdue wishing to speak with you. As I noted in that earlier e-mail, I have been informed by Ms. Diane Cullo that the Secretary would like to speak with you at your earliest opportunity. Please provide me with a time and the best phone number when you are available to speak to him.

Thank you very much! -- Stuart

Customer service matters to me. Please take our short survey; [click here](#).

<image001.jpg>

STUART BENDER
DIRECTOR
OFFICE OF ETHICS
U.S. DEPARTMENT OF AGRICULTURE

**1400 INDEPENDENCE AVENUE, S.W., ROOM 347-W
WASHINGTON, DC 20250-1400**

 **TELEPHONE: (202) 720-2251**

MOBILE: (b) (6)

FAX: (202) 690-2642

 **E-MAIL: Stuart.Bender@oe.usda.gov**

USDA Ethics Webpage: www.ethics.usda.gov

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From: [Brashears, Mindy](#)
To: [Young, Joby - OSEC, Washington, DC](#)
Subject: Automatic reply: USDA Undersecretary for Food Safety Nominee Mindy Brashears
Date: Monday, June 04, 2018 3:02:58 PM

I am currently travelling and will be out of the office until June 11. I currently do not have access to a laptop because mine was damaged and I have not had the opportunity to set up a new one thus I have limited ability to reply to messages. I will answer your email as soon as possible but it may be best to contact me again on June 11.

Thank you and have a wonderful day.

Mindy Brashears

From: [Brashears, Mindy](#)
To: [Murtaugh, Tim - OC, Washington, DC](#)
Subject: Automatic reply: [Caution: Suspicious Attachment]Fwd: Open Records Request
Date: Thursday, May 31, 2018 3:01:05 PM

I am currently travelling and will be out of the office until June 11. I currently do not have access to a laptop because mine was damaged and I have not had the opportunity to set up a new one thus I have limited ability to reply to messages. I will answer your email as soon as possible but it may be best to contact me again on June 11.

Thank you and have a wonderful day.

Mindy Brashears

From: [Brashears, Mindy](#)
To: [Bender, Stuart - OE, Washington, DC](#)
Cc: [Brashears, Todd](#); [Young, Joby - OSEC, Washington, DC](#); [Fretz, Abbey - OSEC, Washington, DC](#); [Densel, Brock - OSEC, Washington, DC](#); [Miller, Carly - OSEC, Washington, DC](#)
Subject: Re: Mindy--IMPORTANT -- (b) (6)
Date: Monday, May 21, 2018 10:57:40 PM

Thank you. I will sign (b) (6).
(b) (6). Not sure when I will have access to a printer/scanner but when I do, I'll take care of this. It will probably be a few days.

Have a good evening.

Sent from my iPhone

On May 21, 2018, at 5:17 PM, Bender, Stuart - OE, Washington, DC
<Stuart.Bender@oe.usda.gov> wrote:

Dear Mindy,

(b) (5) - Deliberative
(b) (5) - Deliberative

(b) (5) - Deliberative

(b) (5) - Deliberative

(b) (5) - Deliberative

Please print out, sign the attached Ethics Agreement and return to me at your earliest opportunity.

As always, please feel free to reach out to me if you have any questions.
Thank you! -- Stuart

<image001.jpg>

STUART BENDER


DIRECTOR

OFFICE OF ETHICS

U.S. DEPARTMENT OF AGRICULTURE

1400 INDEPENDENCE AVENUE, S.W., ROOM 347-W

WASHINGTON, DC 20250-1400

 **TELEPHONE: (202) 720-2251**

MOBILE: (b) (6)

FAX: (202) 690-2642

 **E-MAIL: Stuart.Bender@oe.usda.gov**

USDA Ethics Webpage: www.ethics.usda.gov

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<Mindy Brashears - Ethics Agreement (Final 5 22 2018).docx>

<Mindy Brashears - Nominee Report (5 21 2018).pdf>

From: [Brashears, Mindy](#)
To: [Densel, Brock - OSEC, Washington, DC](#)
Cc: [Young, Joby - OSEC, Washington, DC](#)
Subject: Re: Voice Mail (1 minute and 9 seconds)
Date: Wednesday, May 09, 2018 1:32:23 PM

Great. Thanks. I sent you the story. (b) (5) Deliberative

Let me know if you need anything else.

Have a wonderful day.

Mindy

Sent from my iPhone

On May 9, 2018, at 11:26 AM, Densel, Brock - OSEC, Washington, DC
 <Brock.Densel@osec.usda.gov> wrote:

Mindy,

(b) (5) - Deliberative

We'll be in touch soon to set up a call to review your paperwork.

Best,

Brock

From: Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]
Sent: Wednesday, May 09, 2018 9:00 AM
To: Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>
Cc: Young, Joby - OSEC, Washington, DC <Joby.Young@osec.usda.gov>
Subject: Re: Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

Sent from my iPhone

On May 9, 2018, at 7:01 AM, Densel, Brock - OSEC, Washington, DC
 <Brock.Densel@osec.usda.gov> wrote:

Thanks for passing this along. (b) (5) Deliberative

(b) (5) Deliberative

-Brock

Sent from my iPhone

On May 8, 2018, at 1:39 PM, Brashears, Mindy
<Mindy.Brashears@ttu.edu> wrote:

Just wanted to direct this to you.
Thanks.
Mindy

From: Microsoft Outlook **On Behalf Of** COLLINS CHRIS
Sent: Tuesday, May 8, 2018 12:02 PM
To: Brashears, Mindy <mindy.brashears@ttu.edu>
Subject: Voice Mail (1 minute and 9 seconds)

(b) (5) - Deliberative

Caller-Id: (b) (6)

(b) (6) (1 minute and 9 seconds) Voice
Mail.mp3>

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From: [Cullo, Diane - OSEC, Washington, DC](#)
To: [Brashears, Mindy](#)
Subject: Re: Mindy--Secretary Perdue Would Like to have a Telephone Conversation with You
Date: Thursday, March 15, 2018 7:49:57 PM

You will receive a call at 11:45 am EST tomorrow.

Diane Cullo

Sent from Email+ secured by MobileIron

From: "Brashears, Mindy" <Mindy.Brashears@ttu.edu>
Date: Thursday, March 15, 2018 at 11:33:18 AM
To: "Bender, Stuart - OE, Washington, DC" <Stuart.Bender@oe.usda.gov>
Cc: "Cullo, Diane - OSEC, Washington, DC" <Diane.Cullo@osec.usda.gov>
Subject: Re: Mindy--Secretary Perdue Would Like to have a Telephone Conversation with You

Would sometime between 11-1 pm tomorrow work? I will have good phone service during that time.

Sent from my iPhone

On Mar 15, 2018, at 11:24 AM, Bender, Stuart - OE, Washington, DC
 <Stuart.Bender@oe.usda.gov> wrote:

Mindy,

I am sending this e-mail, out of an abundance of care, in case you did not see my earlier e-mail about Secretary Sonny Perdue wishing to speak with you. As I noted in that earlier e-mail, I have been informed by Ms. Diane Cullo that the Secretary would like to speak with you at your earliest opportunity. Please provide me with a time and the best phone number when you are available to speak to him.

Thank you very much! -- Stuart

Customer service matters to me. Please take our short survey; [click here](#).

<image001.jpg>

STUART BENDER
DIRECTOR
OFFICE OF ETHICS
U.S. DEPARTMENT OF AGRICULTURE
1400 INDEPENDENCE AVENUE, S.W., ROOM 347-W

WASHINGTON, DC 20250-1400

 **TELEPHONE: (202) 720-2251**

MOBILE: (b) (6)

FAX: (202) 690-2642

 **E-MAIL: Stuart.Bender@oe.usda.gov**

USDA Ethics Webpage: www.ethics.usda.gov

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From: [Cullo, Diane - OSEC, Washington, DC](#)
To: [Miller, Carly - OSEC, Washington, DC](#)
Subject: Re: Brashears Vita
Date: Wednesday, March 14, 2018 7:58:16 PM

Thx!

Sent from Email+ secured by MobileIron

From: "Miller, Carly - OSEC, Washington, DC" <carly.miller@osec.usda.gov>
Date: Wednesday, March 14, 2018 at 7:52:36 PM
To: "Cullo, Diane - OSEC, Washington, DC" <Diane.Cullo@osec.usda.gov>
Subject: Fwd: Brashears Vita

Here ya go!

Sent from my iPhone

Begin forwarded message:

From: "Brashears, Mindy" <mindy.brashears@ttu.edu>
Date: August 29, 2017 at 12:18:55 PM EDT
To: "Miller, Carly - OSEC, Washington, DC" <carly.miller@osec.usda.gov>
Subject: Brashears Vita

Here you go.

Have a great day.

Mindy

Sent from my iPhone

From: [Densel, Brock - OSEC, Washington, DC](#)
To: [Fretz, Abbey - OSEC, Washington, DC](#); [Young, Joby - OSEC, Washington, DC](#)
Subject: FW: Articles needed (Brooks 2007, Lopez 2007)
Date: Tuesday, June 19, 2018 4:35:10 PM

From: Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]
Sent: Thursday, May 31, 2018 3:20 PM
To: Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>
Subject: Re: [Caution: Suspicious Attachment]Fwd: Articles needed (Brooks 2007, Lopez 2007)

Just responded to him!

Sent from my iPhone

On May 31, 2018, at 11:01 AM, Densel, Brock - OSEC, Washington, DC
 <Brock.Densel@osec.usda.gov> wrote:

Thanks!

Just FYI. Andrew Rezendes from Senate Ag should be reaching out soon to get consent for a background check.

From: Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]
Sent: Thursday, May 31, 2018 10:51 AM
To: Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>
Subject: [Caution: Suspicious Attachment]Fwd: Articles needed (Brooks 2007, Lopez 2007)

Sent from my iPhone

Begin forwarded message:

From: "Ayala, Diana" <Diana.Ayala@ttu.edu>
Date: May 31, 2018 at 10:43:14 AM EDT
To: "Brashears, Mindy" <Mindy.Brashears@ttu.edu>
Subject: Articles needed (Brooks 2007, Lopez 2007)

Hi Dr. Brashears,

Please find 2 more articles attached:

88. Brooks, J.C., **M.M. Brashears**, and M.F. Miller. 2007. Is There a Link Between Food Safety and Food Spoilage. J. of Animal Science,

Supplemental 1:85, 137.

91. Lopez, A.M., G. Poullier, A.M. Luna, C.Z. Alvarado, L.D. Thompson, **M.M. Brashears**, and J.C. Brooks. 2007. Carbon Monoxide in MAP Chicken Breast Fillets and Drums as a Food Safety Intervention to Reduce Pathogen Loads and Extend Shelf-Life. J. Anim. Sci., Suppl. 1, 85:424.

Have a great trip!

Diana

~~~~~

### THINK Before You Open!

This message has an HTML attachment that may display **possibly spoofed** web content. Pages like these are used in phishing attacks.

Prior to opening this attachment, please weigh this **warning** by considering whether you are expecting the message above, along with the inspection of sending addresses for unexpected names or domains.

Questions: Contact Client Technology Services (CTS) via email at ([Spam.Abuse@wdc.usda.gov](mailto:Spam.Abuse@wdc.usda.gov))

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**From:** [Densel, Brock - OSEC, Washington, DC](#)  
**To:** [Rich, Michawn - OC, Washington, DC](#)  
**Subject:** RE: Voice Mail (1 minute and 9 seconds)  
**Date:** Wednesday, May 09, 2018 1:50:43 PM

(b) (5) Deliberative

---

**From:** Rich, Michawn - OC, Washington, DC  
**Sent:** Wednesday, May 09, 2018 1:48 PM  
**To:** Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Subject:** RE: Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

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**From:** Densel, Brock - OSEC, Washington, DC  
**Sent:** Wednesday, May 9, 2018 1:45 PM  
**To:** Rich, Michawn - OC, Washington, DC <[Michawn.Rich@oc.usda.gov](mailto:Michawn.Rich@oc.usda.gov)>  
**Subject:** RE: Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

(b) (5) Deliberative

---

**From:** Rich, Michawn - OC, Washington, DC  
**Sent:** Wednesday, May 09, 2018 10:40 AM  
**To:** Fretz, Abbey - OSEC, Washington, DC <[Abbey.L.Fretz@osec.usda.gov](mailto:Abbey.L.Fretz@osec.usda.gov)>; Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>  
**Subject:** RE: Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

---

**From:** Fretz, Abbey - OSEC, Washington, DC  
**Sent:** Wednesday, May 9, 2018 6:20 AM  
**To:** Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>; Rich, Michawn - OC, Washington, DC <[Michawn.Rich@oc.usda.gov](mailto:Michawn.Rich@oc.usda.gov)>  
**Subject:** Re: Voice Mail (1 minute and 9 seconds)

(b) (5) Deliberative

(b) (5) Deliberative

**Abbey L. Fretz**

Director of Congressional Relations  
Office of Congressional Relations

United States Department of Agriculture  
Office: [\(202\) 720-9962](tel:(202)720-9962)

On May 8, 2018, at 2:26 PM, Densel,  
Brock - OSEC, Washington, DC  
<[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)> wrote:

(b) (5) - Deliberative

Sent from my iPhone

Begin forwarded message:

**From:** "Brashears, Mindy" <[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**To:** "Miller, Carly - OSEC, Washington, DC" <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>,  
"Densel, Brock - OSEC, Washington, DC" <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>,  
"joby.young@osec.gov" <[joby.young@osec.gov](mailto:joby.young@osec.gov)>  
**Cc:** "Bender, Stuart - OE, Washington, DC" <[Stuart.Bender@oe.usda.gov](mailto:Stuart.Bender@oe.usda.gov)>  
**Subject:** FW: Voice Mail (1 minute and 9 seconds)

Just wanted to direct this to you.  
Thanks.  
Mindy

---

**From:** Microsoft Outlook **On Behalf Of** COLLINS CHRIS  
**Sent:** Tuesday, May 8, 2018 12:02 PM  
**To:** Brashears, Mindy <[mindy.brashears@ttu.edu](mailto:mindy.brashears@ttu.edu)>  
**Subject:** Voice Mail (1 minute and 9 seconds)

(b) (5) - Deliberative

(b) (5) - Deliberative

Caller-Id: (b) (6)

(b) (6) (1 minute and 9 seconds) Voice Mail.mp3>

**From:** [Densel, Brock - OSEC, Washington, DC](#)  
**To:** [Brashears, Mindy](#)  
**Cc:** [Young, Joby - OSEC, Washington, DC](#)  
**Subject:** RE: Congressional Relations Introductions  
**Date:** Monday, April 23, 2018 10:21:55 AM

---

We'll call you at (b) (6).

---

**From:** Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]  
**Sent:** Monday, April 23, 2018 10:20 AM  
**To:** Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>  
**Cc:** Young, Joby - OSEC, Washington, DC <Joby.Young@osec.usda.gov>  
**Subject:** Re: Congressional Relations Introductions

Yes. That would be great. Will you call me r provide a call in number?

Thanks.

Sent from my iPhone

On Apr 23, 2018, at 10:17 AM, Densel, Brock - OSEC, Washington, DC  
 <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)> wrote:

Mindy,

Looks like we are all tied up tomorrow morning. Would 3:45 CST tomorrow work for you for an introductory call?

Thanks,

Brock

---

**From:** Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]  
**Sent:** Monday, April 23, 2018 10:08 AM  
**To:** Young, Joby - OSEC, Washington, DC <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>  
**Cc:** Miller, Carly - OSEC, Washington, DC <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>; Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Subject:** Re: Congressional Relations Introductions

I am in a poultry plant all day and traveling back home. Could we visit tomorrow?  
 10:30 or 11 CST would be good or later in the afternoon.

Sent from my iPhone



On Apr 23, 2018, at 8:57 AM, Young, Joby - OSEC, Washington, DC  
<[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)> wrote:

Hi Mindy,

Great to connect. When would be some good times to talk today?

**Joby Young**

Chief of Staff – Office of Congressional Relations

<image001.jpg>

United States Department of Agriculture

Mobile: (b) (6)

---

**From:** Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]

**Sent:** Friday, April 20, 2018 2:23 PM

**To:** Miller, Carly - OSEC, Washington, DC <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>

**Cc:** Young, Joby - OSEC, Washington, DC <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>;

Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>

**Subject:** Re: Congressional Relations Introductions

Hello Carly, Joby and Brock. It is good to virtually meet you. I look forward to going through the process together.

Please let me know when/if we need a more formal introduction via phone or Skype.

Just a correction on my phone number. It is:

(b) (6)

Feel free to text or call this number anytime.

Thank you and have a wonderful weekend.

Mindy

Sent from my iPhone

On Apr 20, 2018, at 1:10 PM, Miller, Carly - OSEC, Washington, DC  
<[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)> wrote:

Hi Mindy,

I am e-introducing you to Joby Young and Brock Densel who will be running point for you on the Congressional side as we move forward in the nomination process. I am going to include everyone's phone numbers below for reference.

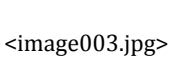
Joby Young: (b) (6)

Brock Densel: (b) (6)

Mindy Brashears: (b) (6)

Please feel free to reach out to us at any time through the process!

Carly

 **Carly Miller**  
White House Liaison  
United States Department of Agriculture  
Cell: (b) (6)

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**From:** [Green, Heidi - OSEC, Washington, DC](#)  
**To:** [Miller, Carly - OSEC, Washington, DC](#)  
**Subject:** Re: Confidential/Personnel (b) (5) - Deliberative  
**Date:** Tuesday, May 08, 2018 8:39:53 PM

---

(b)(5)  
deliberative

Sent from my iPhone

On May 8, 2018, at 2:57 PM, Miller, Carly - OSEC, Washington, DC  
 <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)> wrote:

Confidential/Personnel

Heidi, (b) (5) Deliberative

---

**From:** Brashears, Mindy [<mailto:Mindy.Brashears@ttu.edu>]  
**Sent:** Tuesday, May 8, 2018 1:39 PM  
**To:** Miller, Carly - OSEC, Washington, DC <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>; Densel, Brock - OSEC, Washington, DC <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>; [joby.young@osec.gov](mailto:joby.young@osec.gov)  
**Cc:** Bender, Stuart - OE, Washington, DC <[Stuart.Bender@oe.usda.gov](mailto:Stuart.Bender@oe.usda.gov)>  
**Subject:** FW: Voice Mail (1 minute and 9 seconds)

Just wanted to direct this to you.  
 Thanks.  
 Mindy

---

**From:** Microsoft Outlook **On Behalf Of** COLLINS CHRIS  
**Sent:** Tuesday, May 8, 2018 12:02 PM  
**To:** Brashears, Mindy <[mindy.brashears@ttu.edu](mailto:mindy.brashears@ttu.edu)>  
**Subject:** Voice Mail (1 minute and 9 seconds)

(b) (5) - Deliberative

Caller-Id: (b) (6)

(b) (6) (1 minute and 9 seconds) Voice Mail.mp3>

**From:** [Green, Heidi - OSEC, Washington, DC](#)  
**To:** [Lipps, Brandon - OSEC, Washington, DC](#)  
**Subject:** Re: Next week  
**Date:** Monday, February 19, 2018 9:57:47 PM

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(b) (5) Deliberative

Thank you!

Sent from my iPhone

On Feb 19, 2018, at 8:54 PM, Lipps, Brandon - OSEC, Washington, DC  
 <[Brandon.Lipps@osec.usda.gov](mailto:Brandon.Lipps@osec.usda.gov)> wrote:

Good news.

**Brandon Lipps**

Acting Deputy Under Secretary,  
 Food, Nutrition and Consumer Services  
 Administrator, Food and Nutrition Service  
 United States Department of Agriculture  
[202-720-7711](tel:202-720-7711) (Office)  
 (b) (6) (Work Cell)

Begin forwarded message:

**From:** "Brashears, Mindy" <[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**Date:** February 19, 2018 at 8:43:57 PM EST  
**To:** "[Brandon.Lipps@osec.usda.gov](mailto:Brandon.Lipps@osec.usda.gov)"  
 <[Brandon.Lipps@osec.usda.gov](mailto:Brandon.Lipps@osec.usda.gov)>  
**Subject:** Next week

Brandon,  
 (b) (6) will be in DC all week next week if  
 you might have a time to visit. We will be (b) (6)  
 and don't have the final schedule yet but we will  
 have some downtime. If you might have some time, let me know.  
 Thanks.  
 Mindy

Sent from my iPhone

**From:** [Miller, Carly - OSEC, Washington, DC](#)  
**To:** [Murtaugh, Tim - OC, Washington, DC](#)  
**Subject:** Fwd: [CAUTION: Suspicious Link]Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]  
**Date:** Thursday, May 10, 2018 6:00:22 PM

**(b) (5) Deliberative**

Begin forwarded message:

**From:** "Brashears, Mindy" <[Mindy.Brashears@ttu.edu](mailto:Mindy.Brashears@ttu.edu)>  
**Date:** May 10, 2018 at 10:18:16 AM EDT  
**To:** "[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)" <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>, "[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)" <[Joby.Young@osec.usda.gov](mailto:Joby.Young@osec.usda.gov)>, "[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)" <[Brock.Densel@osec.usda.gov](mailto:Brock.Densel@osec.usda.gov)>  
**Subject:** [CAUTION: Suspicious Link]Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]

**PROCEED WITH CAUTION:** This message triggered warnings of **potentially** malicious web content. Evaluate this email by considering whether you are expecting the message, along with inspection for suspicious links.

Questions: [Spam.Abuse@wdc.usda.gov](mailto:Spam.Abuse@wdc.usda.gov)

Here is another story. Let me know if you want me to continue to share with you.

Have a wonderful day.

Mindy

<http://awesome98.com/texas-tech-professor-and-pink-slime-denier-tapped-by-president-trump-for-ag-position-video/>

**Texas Tech Professor And "Pink Slime" Denier Tapped By President Trump For Ag Position [VIDEO]**

[Ethan](#) May 9, 2018 11:30 AM

President Trump recently nominated Mindy Brashears to oversee food safety for the U.S. Department of Agriculture. Ms. Brashears is a professor, researcher, and food scientist with a Ph.D. at Texas Tech University. However some are saying her appointment could be a conflict of interest.

[Mindy Brashears](#) is a professor and the Director of the International Center for Food Industry Excellence at Texas Tech, and has served as an industry expert testifying in some [pretty big cases](#) for the ag industry, mainly pork and beef producers. She was an expert witness in the enormous [“pink slime” case against ABC](#) where the news network claimed that “lean finely-textured beef” was [“pink slime”](#).

Lean finely-textured beef is fatty trimmings from beef that was once relegated to pet food and cooking oil, until a [South Dakota company](#) found that they could use it as filler for hamburger, and major corporations, including at the time McDonald’s and Burger King, and American school districts started to buy it for the drastically reduced price. The trimmings are particularly susceptible to bacterial contamination, so the production company created an ammonia injection process to kill the bacteria. Here’s the original ABC report which is no longer available on the ABC website.

Subscribe to [Awesome 98 on Youtube](#)

In the case against ABC for calling LFTB “pink slime”, Ms. Brashears testified for Beef Products Inc. that the trimmings were safe to eat. The case was eventually settled out of court.

Now President Trump has tapped her to oversee food safety for the U.S. Department of Agriculture, a nomination that some claim would be a conflict of interest. Ms. Brashears holds numerous patents on food decontamination. On the surface this looks like a good idea, but some claim a conflict due to her being able to enrich herself through her patents, in a regulatory position overseeing food decontamination.

Still others claim a conflict of interest due to [her testimony on behalf of beef and pork](#) producers in court cases including the “pink slime” trial. Her closeness to the industry could potentially be seen as influencing any decisions she makes to regulate an industry that she has personal financial ties to.

This will turn out to be an interesting process as we wait to see whether she gets confirmed for a position that has been empty since 2013.

Sent from my iPhone



**From:** [Miller, Carly - OSEC, Washington, DC](#)  
**To:** [Green, Heidi - OSEC, Washington, DC](#)  
**Subject:** Confidential/Personnel: (b) (5) - Deliberative  
**Date:** Tuesday, May 08, 2018 2:57:52 PM  
**Attachments:** [\(940\) 631-1828 \(1 minute and 9 seconds\) Voice Mail.mp3](#)

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Confidential/Personnel

Heidi, (b)(5) pre-decisional deliberative .

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**From:** Brashears, Mindy [mailto:Mindy.Brashears@ttu.edu]  
**Sent:** Tuesday, May 8, 2018 1:39 PM  
**To:** Miller, Carly - OSEC, Washington, DC <carly.miller@osec.usda.gov>; Densel, Brock - OSEC, Washington, DC <Brock.Densel@osec.usda.gov>; joby.young@osec.gov  
**Cc:** Bender, Stuart - OE, Washington, DC <Stuart.Bender@oe.usda.gov>  
**Subject:** FW: Voice Mail (1 minute and 9 seconds)

Just wanted to direct this to you.  
Thanks.  
Mindy

---

**From:** Microsoft Outlook **On Behalf Of** COLLINS CHRIS  
**Sent:** Tuesday, May 8, 2018 12:02 PM  
**To:** Brashears, Mindy <[mindy.brashears@ttu.edu](mailto:mindy.brashears@ttu.edu)>  
**Subject:** Voice Mail (1 minute and 9 seconds)

(b) (5) - Deliberative

**From:** [Miller, Carly - OSEC, Washington, DC](#)  
**To:** [Cullo, Diane - OSEC, Washington, DC](#)  
**Subject:** Fwd: Brashears Vita  
**Date:** Wednesday, March 14, 2018 7:52:31 PM  
**Attachments:** [MMBrashears Vita 25Aug2017.docx](#)  
[ATT00001.htm](#)

---

Here ya go!

Sent from my iPhone

Begin forwarded message:

**From:** "Brashears, Mindy" <[mindy.brashears@ttu.edu](mailto:mindy.brashears@ttu.edu)>  
**Date:** August 29, 2017 at 12:18:55 PM EDT  
**To:** "Miller, Carly - OSEC, Washington, DC" <[carly.miller@osec.usda.gov](mailto:carly.miller@osec.usda.gov)>  
**Subject:** Brashears Vita

Here you go.

Have a great day.

Mindy

Sent from my iPhone

**Mindy Brashears**  
 Texas Tech University  
 Department of Animal and Food Sciences  
 Lubbock, TX 79409  
 (b) (6)  
 (806)742-4003 (fax)  
 mindy.brashears@ttu.edu

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## EDUCATION

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Oklahoma State University

Doctor of Philosophy in Food Science, Food Microbiology – August 1997

Master of Science in Food Science, Food Microbiology – May 1994

Texas Tech University

Bachelor of Science in Food Technology, Magna Cum Laude – May 1992

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## CURRENT POSITION

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Department of Animal and Food Sciences, Texas Tech University

Professor (September 2009 – Present)

Associate Professor (September 2004 – September 2009)

Assistant Professor (May 2001 – September 2004)

International Center for Food Industry Excellence, Texas Tech University, Director (2001 – Present)

Center for Biodefense, Law and Public Policy, Texas Tech University School of Law, Faculty Member (2003 – Present)

West Texas A&M University, Adjunct Faculty Member (2004 – Present)

## Responsibilities

### Administrative

Secure and manage funding for center. Coordinate promotional activities. Supervise center staff.

### Research

Conduct research to address current food safety issues in both pre-harvest and post-harvest environments. Specific projects include an evaluation of direct-fed microbials and other interventions to reduce *E. coli* O157:H7 in cattle, beef and spinach, determination of the correlation of shedding *E. coli* O157:H7 in the feedlot and contamination of the carcasses with pathogens, risk factors associated with the emergence of antimicrobial drug resistance, and validation of critical control points (CCPs) in beef, pork, poultry, and leafy green processing environments.

### Teaching

Teach undergraduate and graduate courses in food microbiology, food safety, HACCP and grant writing.

### Outreach

Assist food processors with HACCP training and HACCP validation and verification. Conduct workshops on HACCP, Advanced HACCP, Sanitation, and Recalls.

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## PREVIOUS EXPERIENCE

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University of Nebraska, Department of Food Science and Technology

Assistant Professor, Extension Food Safety Specialist (August 1997 – May 2001)

*Responsibilities*

Extension: Assisted the food industry with the implementation of HACCP programs, sanitation, preservation, and various other food safety issues.

Research: Conducted research related to applied food safety needs of the food industry including microbial interventions and HACCP validation in both pre- and post-harvest environments.

Oklahoma State University, Department of Animal Science

Graduate Research Assistant (August 1992 – August 1997)

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## CURRENT EDUCATIONAL ACTIVITIES

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### Undergraduate Courses

Food Microbiology

Food Safety

### Graduate Courses

Food Microbiology

Current Topics in Food Microbiology

Food Safety

Grant Writing

Seminar

Director of Texas State FFA Food Science Contest for High School Students

Co-Director of Bob Albin Graduate Student Paper Competition

National Media Spokesperson for “Best Food Nation”

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## EXTENSION and OUTREACH ACTIVITIES

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**Validator, Food Safety from Farm to Fork report from PEW Charitable Trust**

**Designated as a Lead Instructor for the International HACCP Alliance**

### **HACCP Training for Food Processors**

HACCP Plan Development

HACCP Plan Verification

HACCP Plan Re-Assessment

Introductory HACCP Courses

Advanced HACCP Courses

Individualized HACCP Training for Processors

HACCP Plan Validation through Research in Pathogen Processing Area

On-Line HACCP

Spanish On-Line HACCP

In-Depth Verification Review Assistance

**Recall Workshops and Recall Plan Development**

Sampling Plan Development  
 Sanitation Workshops  
 Crisis Management During Recalls  
 Food Security

**Specialized Training Courses Completed**

International HACCP Alliance's Train the Trainer Course  
 Food Processors Institute's Advanced HACCP Workshop: Verification and Validation  
 National Association of Meat Processors In-Depth Verification Workshop  
 National HACCP Education Conference  
 American Meat Association Sampling for Control of *Listeria monocytogenes* Workshop

**Food Safety Website ([www.foodsafety.ttu.edu](http://www.foodsafety.ttu.edu))**

Designed, created and maintain a food safety website to educate consumers and food industry professionals about safe food handling  
 Developed downloadable forms to be used for developing HACCP plan  
 Answer consumer and processor questions about Food Safety and HACCP  
 Member of the USDA Food Safety Website Coordinators Group

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**HONORS**

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- Outstanding Woman Leader Award – West Texas Association of Women in STEAM, 2017
- Campus Internationalization Award to the International Center for Food Industry Excellence – Texas Tech University Office of International Affairs, 2017
- Distinguished Extension/Industry Award – American Meat Science Association, 2017
- Keynote Address Speaker – International Congress on Meat Science and Technology (ICoMST) in Cork, Ireland, 2017
- Fellow – National Academy of Inventors, (first for a faculty member from Texas Tech), 2016
- Top 25 Future Icon of the Beef Industry – National Provisioner Magazine, 2016
- Scientist of the Year – Lubbock chapter of the Achievement Rewards for College Scientists (ARCS) Foundation, 2014
- Laboratorian Award – International Association for Food Protection, 2014
- Hill Seminar Distinguished Scientist – Penn State University, 2012
- Farm Foundation – Exemplary Teamwork and Collaboration Award, 2011
- CASNR Advising Award – Texas Tech University, 2010
- Distinguished Achievement Award – American Meat Science Association, 2009
- Integrated Scholar – Texas Tech University, 2009
- Presidents Academic Achievement Award – Texas Tech University, 2008
- “20 Under 40” Award – Young Professionals of Greater Lubbock, 2008
- Advanced Degree Graduate of Distinction – Oklahoma State University, 2008
- Big 12 Rising Star Award for Innovation In Research and Technology Transfer, 2006
- Research Award – College of Agricultural Sciences and Natural Resources (CASNR), Texas Tech University, 2005

- Selected as one of the top 6 experts in the United States on *E. coli* O157 to participate in the FSIS *E. coli* O157 Expert Solicitation Panel, 2005
- Invited as one of the top 30 scientists in the world to participate in a scientific panel, “Probiotic Microbes: The Scientific Basis” by the American Academy of Microbiology, the honorific leadership group of the American Society for Microbiology, November 2005
- USDA NRI Panel Manager – Food Safety, 2001 and 2002
- USDA NRI Panel Member – Food Safety, 2000
- *E. coli* O157 Task Force – National Cattleman’s Beef Association
- Burroughs Wellcome Fund Visiting Professorship in Microbiological Sciences – American Society for Microbiology – Served as a visiting professor in Food Safety and HACCP at the University of Puerto Rico, Humacao
- Appointed to Scientific Review Team for the USDA Risk Assessment for *E. coli* O157:H7, 2004
- Excel Food Safety Team Member to give presentations on Food Safety in North America, 2002
- Editorial Board, Journal of Food Protection
- Editorial Board of the Journal of Food Science
- Editorial Board of the Journal of Animal Science, Meat Science Section
- Silver Award for HACCP Video – National Ag Communicators of Tomorrow
- Epsilon Sigma Phi Team Award – Urban Pest Management Team, 1999
- Outstanding Ph.D. Student in the Department of Animal Science, Oklahoma State University, 1997
- E.M. Ahmed Graduate Student Scientist Award, 1997
- Joe V. Whiteman Award for Outstanding Graduate Student Research Paper, 1994 and 1997
- Sigma Xi
- Phi Kappa Phi
- Gamma Sigma Delta
- Golden Key
- Alpha Zeta
- Cardinal Key
- Alpha Lambda Delta
- Phi Tau Sigma

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## ORGANIZATIONAL CITIZENSHIP

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### National

#### Member

National Academy of Inventors (Fellow)  
 American Society for Microbiology  
 International Association for Food Protection  
 Institute of Food Technologists  
 American Meat Science Association  
 Conference for Research Workers and Animal Diseases (Elected Membership, 2004 – Present)

National Alliance for Food Safety

Chair

S-295 USDA Multi-State Research Project, Food Safety

Other Offices Held: Secretary and Chair-Elect

National Alliance for Food Safety and Security

Board of Directors

National Alliance for Food Safety and Security

Editorial Boards

Ommega Publishers

Journal of Food Protection

Journal of Animal Science, Meat Science Section

Journal of Food Science

Ad Hoc Reviewer for JAVMA, International Journal of Food Microbiology, Journal of Food Safety, Applied and Environmental Microbiology

Editor Selection Committee

Journal of Food Protection, 2014

Award Committee

International Association for Food Protection, 2013 – 2014

Program Committee

International Association for Food Protection, 2010 – 2013

Planning Committee

International Congress of Meat Science and Technology (ICoMST) 2020 Meeting

Steering Committee

Journal of Food Protection

Operations Committee

National Alliance for Food Safety

**State**

Agro Medicine Consortium – Organizational Committee

Nebraska's Farm to Table Food Safety Group

Nebraska Poultry Industry – Former Board Member

Nebraska Association of Milk, Food and Environmental Sanitarians Former Treasurer and President

Phi Tau Sigma – Former President

Nebraska Animal Production – Food Safety Coalition

Aksarben Section of IFT – Former President

**University**

Tenure Hearing Committee (2017 – 2018)

Committee to Establish the National Academy of Inventors – TTU Chapter

Task Force for Review of University Centers

Undergraduate Research Task Force

Provost Search Committee

CASNR Dean Search Committee

Tenure Grievance Committee

Misconduct in Research Committee

Review Committee for Engineering Centers

**College**

CASNR Visioning Committee, Co-Chair

Research Committee, Chair  
Dean Search Committee

### **Department**

Graduate Committee  
Curriculum Committee  
Recruitment Committee  
Advisor, Food Tech Club  
Bob Albin Graduate Student Research Competition Chair  
Committee for Student Recruitment  
Coach, TTU Team for Taste of RMC Competition

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## **INTERNATIONAL EXPERIENCES**

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### **SOWER Scholars Program**

Founder of the SOWER (Sustaining Our World Through Education and Research) program for student mentoring

Currently Conducting Research and Teaching Programs in the Following Countries: Mexico, Honduras, Costa Rica, Bahamas, Barbados, Panama, Nicaragua, Belize, and Colombia.

### **Collaborations with Governments / Ministers of Agriculture**

Honduras (President and Minister of Agriculture)  
Belize  
Bahamas  
Nicaragua

### **Collaborations with Universities**

Universidad Nacional de Autonomia (UNA) Honduras  
University of Burgundy  
Universidad Zamorano  
Bahamas Agriculture and Marine Science Institute (BAMSI)  
Bahamas Agricultural and Industrial Corporation (BAIC)

### **Research Projects**

Pathogen Baselines in Beef and Produce (Salmonella & E. coli O157:H7) in Honduras  
Shrimp Biosecurity Plan Evaluation & Audit for the Honduran Government to Prevent Early Mortality Syndrome (in collaboration with SENASA)  
Pathogen Baselines in Goats and Goat Meat in the Bahamas (in collaboration with IICA and BAMSI)  
Food Safety, Animal Nutrition and Meat Science Project in Honduras to Establish Sustainable Production Systems in Honduras for Cattle (in collaboration with government and 9 farms)

### **Workshops**

Inspector Equivalency Training: Food Safety, Quality Sanitation and Animal Welfare in Honduras (in collaboration with SENASA), 2017.  
Meat School en Español for International Participants, Texas Tech, 2016



Meat Processing and Food Safety Workshop in the Bahamas, 38 Participants, 2016

Developing Value-Added Meat Products and Food Safety Programs in the Bahamas, 50 Participants, 2016

Food Safety, Meat Quality and Animal Production in the Bahamas, 66 Participants, 2016

Hosted 50 students from Universidad Nacional Autonoma de Honduras (UNAH) for week of Trainings in Food Safety and Meat Processing, 2015

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## RESEARCH SUMMARY

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### Grants Received

#### National, Commodity, Industry Funding

|                        |                |
|------------------------|----------------|
| Total                  | \$20.1 Million |
| Texas Tech University  | \$18.1 Million |
| University of Nebraska | \$ 2.0 Million |

Mindy Brashears. 2017. Efficacy of interventions to reduce Salmonella on fresh pork products to improve food safety. National Pork Board. \$115,000.

Mindy Brashears and Kendra Nightingale. Inhibition of *Listeria monocytogenes* on Soft Cheese using Lactic Acid Bacteria as a Biocontrol System Intervention. Dairy Management, Inc. \$65,000

Mindy Brashears, Kendra Nightingale, Jhones Sarturi, Alejandro Echeverry and Mark Miller. 2016. Alternatives to Subtherapeutic Antibiotics in Beef Cattle Feeding to Improve Performance and Mitigate Emergence of Antimicrobial Drug Resistance. Texas Beef Council. \$50,000

Mindy Brashears, Todd Brashears, Marcos Sanchez, Mark Miller, Alejandro Echeverry and Carlos Carpio. 2016. Developing a Generation of Agricultural Change Agents in the Battle for Food Security through Capacity Building. US Department of Agriculture – National Institute of Food and Agriculture. \$750,000

Mindy Brashears, Todd Brashears, Kendra Nightingale, Mark Miller and Alejandro Echeverry. 2016. Antibiotic Resistance Surveillance in Retail Food Specimens in the Southwestern United States – US Food and Drug Administration. \$700,000

Mindy Brashears, Mark Miller, Todd Brashears, Jhones Sarturi, Sam Jackson, Carlos Carpio and Alejandro Echeverry. 2016. Building Capacity in the Honduran Cattle, Sheep and Goat Industries through Investment in Research and Education. \$400,000

Mindy Brashears. 2016. Borlaug Higher Education for Agricultural Research and Development (BHEARD) – Rwanda. US Agency for International Development (USAID) / Michigan State University. \$138,000

Alejandro Echeverry and Mindy Brashears. 2016. Evaluating the Potential Non-Thermal Effects of Microwave Irradiation Treatments for STEC Decontamination of Fresh and Frozen Beef Intended for Non-Intact Beef Products. \$100,000

Cynthia McKinney and Mindy Brashears. 2016. Graduate Education at the Nexus of Global Horticulture and Human Nutrition to Enhance Community Resilience and Food Security. US Department of Agriculture – National Institute of Food and Agriculture. \$175,000

Mindy Brashears, Chance Brooks, and Sara Trojan. 2015. Antioxidant capacity and meat color stability of beef samples from cattle fed a feed supplement. Nutrition Physiology Corp. \$33,913

Mindy Brashears and Todd Brashears. 2015. Global Agricultural Innovation Initiative. Texas Department of Agriculture. \$50,000

Mindy Brashears, Chance Brooks, and Kendra Nightingale. The Effectiveness of Lactic Acid and Peracetic Acid Treatments on Beef Trim, Combined with Acidified Sodium Chlorite in Reducing Multiple Salmonella Serovars During Grinding. American Meat Institute Foundation. \$115,262

Capacity building. United State Department of Agriculture 2015. - \$120,000

Mindy Brashears and Kendra Nightingale. 2015. Pathogen Inhibition: Mechanisms and Environmental Studies. Nutrition Physiology Corp, \$122,000

Mindy Brashears, Marie Bugarel, Guy Loneragan, and Kendra Nightingale. 2014. Characterization and Discrimination of Salmonella using Molecular and Novel Challenge model Approaches. United States Department of Agriculture. \$200,000

Mindy Brashears and Guy Loneragan. 2014. Host, genetic, microbial, and environmental factors associated with Shiga toxin-producing Escherichia coli (STEC) shedding – United States Department of Agriculture. Subaward from Michigan State University. PI – Shannon Manning. Total Grant Amount \$1.2 Million. TTU Amount \$284,662

Mindy Brashears, Marcos Sanchez and Alejandro Echeverry. 2014. Determination of D and Z values of Salmonella ssp. in Rendered Products. Fats and Protein Research Foundation. \$22,000

Brashears, M. 2013-2015. Building Laboratory and Intellectual Capacity in order to Effectively Detect and Reduce Salmonella in the Food Supply. USDA/NIFA. \$693,047

Brashears, M. 2012-2015. Characterization and Discrimination of Salmonella using Molecular and Novel Challenge-model Approaches. Pfizer \$200,000

Brooks, J.C., M.M. Brashears, and A. Echeverry. 2013. The Risk and Thermal Susceptibility of Non-O157:H7 Shiga-toxin Producing Escherichia coli in Non-Intact Beef Products Intended for Food Service or Retail. National Cattlemen's Beef Association. \$149,952 (\$49,484)

Mindy Brashears, Chance Brooks, and Alejandro Echeverry. Impact of Needle Tenderization on the Safety of Beef. National Cattlemen's Beef Association. \$150,000

Mindy Brashears, Marie Bugarel, Guy Loneragan, and Kendra Nightingale. Characterization and Discrimination of Salmonella using Molecular and Novel Challenge model Approaches. United States Department of Agriculture. \$200,000

Mindy Brashears, Mark Miller, Todd Brashears. 2013. Reduction of E. coli O157:H7 in Small-Scale cow/calf operations using Best Management Practices. United States Department of Agriculture. Primary Institution – Oklahoma State University (Divya Jaroni). \$125,523

Mindy Brashears, J. Chance Brooks, Alejandro Echeverry, Guy Loneragan, Mark Miller, and Kendra Nightingale. Mitigation of Salmonella in Lymph Nodes using a Pre-harvest Intervention. American Meat Institute Foundation. \$89,914

Mindy Brashears, J Chance Brooks, and Guy Loneragan. Determining the Incidence and Antimicrobial Susceptibility of Salmonella Serovars Isolated from U.S. Retail Ground Pork, National Pork Board, \$56,657

M. Todd Brashears, Mindy Brashears, Guy Loneragan, Markus Miller, and Kendra Nightingale. Building Laboratory and Intellectual Capacity in Order to Effectively Detect Salmonella in Food Supply, USDA, \$749,930

Mindy Brashears, J. Chance Brooks, Alejandro Echeverry, Lacey Guillen, and Guy Loneragan. E. coli O157:H7 as an Indicator for the "Big 6" STECs, National Cattlemen's Beef Association, \$50,000

Mindy Brashears and Guy Loneragan, Determine Whether a Commercially Available Vaccine is able to Clear Challenged induced Salmonella Lymph Node Colonization, National Cattlemen's Beef Association, Total \$40,100, TTU Total \$20,050

Mindy Brashears, Alejandro Echeverry, Guy Loneragan, and Markus Miller, Establishment of a Non-O157 Shiga-toxin Producing E.coli (STEC) Baseline, National Cattlemen's Beef Association, TTU Total \$40,000

Mindy Brashears and Guy Loneragan, Evaluation of E.coli O157 Extract Vaccine on Prevalence of non-O157 Shiga-toxin Producing E.coli (STEC), National Cattlemen's Beef Association, Total \$90,524, TTU \$40,262

Michel Brashears, Mindy Brashears, and Alejandro Echeverry, FAS Capacity Building and Assessment of Capabilities and Deficiencies of the Asia-Pacific Economic Cooperation (APEC) Laboratory Network, USDA, TTU Total \$14,332

Mindy Brashears, Host, Genetic, Microbial, and Environmental Factors Associated with Shiga Toxin-producing Escherichia coli (STEC) Shedding, USDA, TTU \$48,703

Mindy Brashears and Guy Loneragan, Pilot Testing Project for Animal NARMS Sampling, USDA, TTU Total \$48,000

Mindy Brashears and Guy Loneragan Quantification of the Relationship between Distiller's Grain Co-products and Escherichia coli O157:H7: Load in Real-world, Commercial Feedlot Settings, USDA, Total \$399,437, TTU \$199,718

Mindy Brashears, and Chance Brooks, SUPPLEMENT: Methods for Effectively Controlling E. coli O157:H7 and Salmonella during the Production of Non-intact Beef Products, National Cattlemen's Beef Association, Total \$15,000, TTU \$7,500

Mike Ballou, Michel Brashears, Mindy Brashears, Chance Brooks, Guy Loneragan, Markus Miller, Solutions for the Food Safety Threat Posed by Salmonella in the Lymph Nodes of Cattle Presented for Harvest, USDA, TTU \$597,045

Mike Ballou, Michel Brashears, Mindy Brashears, Chance Brooks, Guy Loneragan, Markus Miller, Solutions for the Food Safety Threat Posed by Salmonella in the Lymph Nodes of Cattle Presented for Harvest, National Cattlemen's Beef Association matching funds to USDA grant, TTU \$150,000

Mindy Brashears and Guy Loneragan. Host, genetic, microbial, and environmental factors associated with Shiga toxin-producing Escherichia coli (STEC) shedding – United States Department of Agriculture. Subaward from Michigan State University. PI – Shannon Manning. Total Grant amount \$1.2 Million. TTU Amount - \$284,662

Mindy Brashears, Mark Miller, Chance Brooks, Christine Alvarado, Pawan Takhar, Leslie Thompson, Todd Brashears, Shelly Harp, Deb Reed, Janice Boyce, Center for Food Industry Excellence, Texas – 2010, United States Department of Agriculture, \$843,000

Mindy Brashears, Guy Loneragan, Tony Bryant, John Ruby. Evaluation of E. coli O157 Bacterial Extract Vaccine, National Cattlemen's Beef Association, \$130,811

Mindy Brashears, Guy Loneragan, Dayna Harhay, Tom Edirington. Identification and Characterization of Population(s) at Greatest Risk for Presence of Salmonella within Lymph nodes, National Cattlemen's Beef Association, \$144,835

J. Chance Brooks, Mindy Brashears, Mark Miller, The Effect of Acidified Sodium Chlorite, Lactic Acid, and Cooking on the Survivability of E. coli in Needle Tenderized Beef Steaks, National Cattlemen's Beef Association, \$65,057

Mindy Brashears, Mark Miller, Chance Brooks, Christine Alvarado, Pawan Takhar, Leslie Thompson, Todd Brashears, Shelly Harp, Deb Reed, Janice Boyce, Center for Food Industry Excellence, Texas – 2009, United States Department of Agriculture, \$845,000

Mindy Brashears, Mark Miller, Todd Brashears. 2009. Reduction of *E. coli* O157:H7 in Small-Scale cow/calf operations using Best Management Practices. United States Department of Agriculture. Primary Institution – Southern University (Divya Jaroni). Awarded Amount: \$1.0 million TTU Amount: \$400,000

Mindy Brashears, Mark Miller, Todd Brashears, Chance Brooks, Brad Johnson. 2009. Quantification of the Relationship between Distiller's Grains Co-Products and *Escherichia coli* O157:H7 Load in Real-World, Commercial Feedlot Settings. United States Department of Agriculture. Primary Institution – West Texas A&M University (Guy Loneragan). Awarded Amount: \$800,000 TTU Amount: \$285,000

Brooks, J.C., M.M. Brashears and M.F. Miller. 2009. The Effect of Acidified Sodium Chlorite, Lactic Acid, and Cooking on the Survivability of *E. coli* in Needle Tenderized Beef Steaks. National Cattleman's Beef Association. \$53,057

Mindy Brashears, Mark Miller, Chance Brooks, Christine Alvarado, Pawan Takhar, Leslie Thompson, Todd Brashears, Shelly Harp, Deb Reed, Janice Boyce, Center for Food Industry Excellence, Texas – 2008, United States Department of Agriculture, \$943,353, \$179,237

Mindy Brashears, Mark Miller, Todd Brashears, Minimizing Microbial Food Safety Hazards of Fresh and Fresh-Cut Fruits and Vegetables Through a Farm to Table Approach, United States Department of Agriculture, \$199,675, \$65,892

Mindy Brashears, Guy Loneragan (WTAMU), Morgan Scott, Bo Norby (TAMU)

Novel Pre-Harvest Intervention to protect Antimicrobials of Critical Importance in Human and Veterinary Medicine. United States Department of Agriculture. Total Award: \$900,000 (TAMU) Texas Tech Amount: \$88,000

Mark Miller, Chance Brooks, Mindy Brashears, Evaluation of Shelf Life of Australian Beef. Meat Livestock Australia. \$122,000

Mindy Brashears, Enusha Karunasena, The Consequences of Feed Withdrawal from Cattle and Its Effect on Pathogenic *Escherichia coli* O157:H7 Distribution, Proliferation and Virulence: A Model of Transportation Stress on Cattle & Pathogen. South Plains Foundation. Total amount- \$15,000

Mindy Brashears, Mark Miller, Chance Brooks, Carcass Mapping to Determine *E. coli* O157 Distribution on Beef Carcasses, National Cattleman's Beef Association, \$103,773, \$41,509

Christine Alvarado, Pawan Takhar, Mindy Brashears, Control of *Listeria monocytogenes* on Contact and Non-Contact Surfaces by Electrostatic Spraying of Sanitizers, United States Poultry and Egg Association, \$40,890, \$12,267

Chance Brooks, Mark Miller, Mindy Brashears, Impact of Ground Beef Packaging Systems and Temperature Abuse on the Quality of Ground Beef, National Cattleman's Beef Association, \$31,623, \$12,649

Chance Brooks, Mark Miller, Mindy Brashears, Impact of Ground Beef Packaging Systems and Temperature Abuse on the Safety and Quality of Ground Beef, American Meat Institute Foundation, \$63,245, \$25,298

Chance Brooks, Mark Miller, Mindy Brashears, Impact of Ground Beef Packaging Systems and Temperature Abuse on the Safety of Ground Beef, National Cattleman's Beef Association, \$31,623, \$12,649.

Mindy Brashears, Mark Miller, Chance Brooks, Todd Brashears, Pre-Harvest Critical Control Points in Feed Yards to Prevent Cross-Contamination of Pathogens onto Cattle and Other Environmental Areas, United States Department of Agriculture, \$597,652, \$179,295

Chance Brooks, Mark Miller, Mindy Brashears, The Survivability, Growth and Heat Susceptibility of E. coli O157:H7 in Enhanced Beef Brine Solutions Containing Salt, Potassium Lactate, National Cattleman's Beef Association, \$125,500, \$50,200

Mindy Brashears, Margaret Brinkley, Improving Hand Hygiene Compliance in Restaurants, United States Department of Agriculture/Regents of the University of California, \$195,262, \$48,815

Shelley Harp, Brent Shriver, Janice Boyce, Mark Miller, Leslie Thompson, Chance Brooks, John Blanton, Kevin Pond, Pawan Takhar, Christine Alvarado, Mindy Brashears, Todd Brashears, Center for Food Industry Excellence, United States Department of Agriculture, \$1,266,717, \$291,344

Chance Brooks, John Blanton, Mark Miller, Mindy Brashears, Development and Validation of Intervention Strategies to Control Escherichia coli O157:H7 and Salmonella spp in Needle Tenderized and Injected Beef, National Cattleman's Beef Association, \$134,073, \$60,332

Mindy Brashears, Inter-Lab Comparison Study, National Cattleman's Beef Association/Washington State, \$7,200, \$7,200

Mindy Brashears, Mark Miller, Chance Brooks, Phase 1: Food - The Effect of Meat Packaging Technologies on the Safety and Spoilage- Indicating Characteristics of Ground Beef, National Cattleman's Beef Association, \$40,732 , \$13,848

Chance Brooks, Mark Miller, Mindy Brashears, Phase 2: Spoilage - The Effect of Meat Packaging Technologies on the Safety and Spoilage-Indicating Characteristics of Ground Beef, National Cattleman's Beef Association, \$87,752, \$28,958

Mark Miller, Chance Brooks, John Blanton, Mindy Brashears, Reduction of Food-Borne Pathogens on Cattle During Loading through Control of Dust Generation, National Cattleman's Beef Association, \$66,550, \$19,965

Mark Miller, Chance Brooks, Mindy Brashears, Reduction of the Food-Borne Pathogens Salmonella on Cattle During Loading through Control of Dust Generation at the Feedlot, National Cattleman's Beef Association, \$66,824, \$22,051

Mindy Brashears, Christine Alvarado, John Blanton, Chance Brooks, Mark Miller, Risk Factors and Consequences Associated With Condensation in Fresh and Ready-to-Eat Processing Facilities, American Meat Institution Foundation, \$95,445, \$19,089

Mindy Brashears, Enusha Karunasena, Chance Brooks, Mark Miller, The Consequences of Stress and Diet on the Immune and Endocrine Systems of Cattle and Their Effects on the Seasonal Shedding of Escherichia coli O157:H7, National Cattleman's Beef Association,\$90,089, \$36,035

Mindy Brashears, Michael Galyean, Reduction of E. coli O157 in Beef Feedlot Cattle Using Varying Doses of a Direct-Fed Microbial, Nutrition Physiology Corporation, \$172,770, \$43,192

Mindy Brashears, Comparison of Rapid and Immunomagnetic Separation Methods for Detection and Quantification of E. coli O157 in Fecal, Hide and Carcass, National Cattleman's Beef Association, \$84,132, \$84,132

Christine Alvarado, Mindy Brashears, Controlling Listeria Monocytogenes in Further Processed Meat, National Alliance for Food Safety and Security, \$107,847, \$26,961

Todd Brashears, Mark Miller, Mindy Brashears, Development of a Pre-Harvest Educational Program for Cattle Producers- Food Safety Inspection Service, United States Department of Agriculture, \$50,190, \$16, 562



Christine Alvarado, Todd Brashears, Mindy Brashears, Development of an Online HACCP Certification and Hazard Analysis Resource List for Shell and Further Processed Eggs - Food Safety Inspection Service, United States Department of Agriculture, \$35,293, \$11,646

Mark Miller, John Blanton, Chance Brooks, Mindy Brashears, Effects of Dust Cloud Cross-Contamination on E. coli 0157 and Salmonella during Cattle Transport, National Cattleman's Beef Association, \$68,125, \$17,181

Mindy Brashears, John Blanton, Feedlot Production Practices and Their Impact on Pre- and Post-Harvest Antimicrobial Susceptibility Patterns of Enteric Bacteria, National Cattleman's Beef Association/West Texas A&M University, \$428,841, \$428,841

Christine Alvarado, John Blanton, Mindy Brashears, Inhibition of Campylobacter in Whole Chicken Carcasses Using Intervention Technologies, Supachill USA Inc., \$43,285, \$21,642

Mindy Brashears, Michael Galyean, Reduction of E. coli 0157 in Beef Feedlot Cattle Using Varying Doses of a Direct-Fed Microbial, Nutrition Physiology Corporation, \$172,770, \$43,192

Chance Brooks, Mark Miller, Todd Brashears, Mindy Brashears, Reduction of E. coli and Salmonella in Ground Beef Using Rosemary Oleoresin and Oregano Essential Oils - Food Safety Inspection Service, United States Department of Agriculture, \$50,350, \$12,587

Mark Miller, Chance Brooks, Todd Brashears, Mindy Brashears, Reduction of Escherichia coli 0157:H7 and Salmonella spp. Using Dry Chilling in Small Processing Plant Environments - Food Safety Inspection Service, United States Department of Agriculture, \$50,000, \$12,500

John Blanton, Chance Brooks, Mark Miller, Mindy Brashears, Validation of Trichloromelamine as an Effective Hide Wash Technology, National Cattleman's Beef Association, \$61,262, \$15,315

Mindy Brashears, Christine Alvarado, Chance Brooks, Todd Brashears, Verification of Microwave Technology for the Elimination of Food-Borne Pathogens in Whole Shell Eggs and the Development of New Applications in the USA Food Industry, ITACA, \$55,711, \$13,927

Mindy Brashears, Mark Miller, Application of Antimicrobial Treatments in a Commercial Stimulation to Reduce E. coli 0157:H7 and Salmonella spp. in Beef Trim and in Ground Beef, National Cattleman's Beef Association, \$80,285, \$40,342

Shelley Harp, Brent Shriver, Janice Boyce, Mark Miller, Leslie Thompson, Chance Brooks, John Blanton, Kevin Pond, Pawan Takhar, Christine Alvarado, Mindy Brashears, Todd Brashears, Center for Food Industry Excellence- CSREES, U.S. Department of Agriculture, \$2,518,213, \$306,628

Christine Alvarado, Mindy Brashears, Leslie Thompson, Comparison of Wire and Plastic Belts on Microbial Load and Biofilm Formation, Wirebelt Company, \$34,100, \$8,525

Mindy Brashears, Impact of Feeding Neomycin on the Emergence of Antimicrobial Drug Resistance in E. coli 0157, Salmonella spp. and Commensal Organisms in Cattle, National Cattleman's Beef Association, \$67,450, \$67,450

John Blanton, Mindy Brashears, Brett Barham, Chance Brooks, Mark Miller, Impact of Transportation of Feedlot Cattle to the Harvest Facility on the Prevalence of E. coli 0157:H7 and Salmonella spp., National Cattleman's Beef Association, \$79,640, \$15,928

Mindy Brashears, Microbial Testing to Determine Effects of Live Cultures of Lactobacillus acidophilus on Shedding of E. coli 0157:H7 in Finishing Beef Steers, Nutrition Physiology Corporation, \$157,424, \$91,400

Mindy Brashears, Chance Brooks, Todd Brashears, Mark Miller, Guy Loneragan, Pre-Harvest Critical Control Points in Feed Yards to Prevent Cross-Contamination of Pathogens into Cattle and other Environmental Areas, USDA - Integrated Research, Extension and Education Program, \$597,652

Mark Miller and Mindy Brashears, Impact of dust “A pathogen Cloud” during loading of feedlot cattle during transportation to the harvest facility on the Prevalence of *E. coli* O157:H7 and *Salmonella* spp. Phase II, National Cattleman’s Beef Association \$130,000

Mindy Brashears and Todd Brashears, Foundation Account Food Safety Research, Nutrition Physiology Corporation, \$180,000

Guy Loneragan and Mindy Brashears, Improvements in microbial quality of retention-pond water in response to copper sulfate treatment, Five Rivers, \$26,000

Mindy Brashears, Chance Brooks, Christine Alvarado, Leslie Thompson, Shelf-Life Validation Study, Chili’s, \$55,000

Mindy Brashears and Guy Loneragan, Identification of the at-risk population(s) for shedding *Salmonella* in harvest-ready cattle-Phase I, National Cattleman’s Beef Association, \$66,000

Mindy Brashears and Guy Loneragan, Identification of the at-risk population(s) for shedding *Salmonella* in harvest-ready cattle-Phase II, National Cattleman’s Beef Association, \$100,000

Mindy Brashears, Guy H. Loneragan, Randall S. Singer, Daniel U. Thomson, Michael J. Engler, Feedlot production practices and their impact on pre- and post-harvest antimicrobial susceptibility patterns of enteric bacteria, USDA Cooperative Research, Education and Extension Service, \$1,465,767

Mindy Brashears, Mark Miller, Chance Brooks, John Blanton, Todd Brashears. Reduction of *E. coli* O157:H7 and *Salmonella* spp. in ground beef using a novel intervention system combining pathogen reduction methods and replacement of natural flora with lactic acid bacteria, USDA-FSIS, \$50,000

Christine Alvarado and Mindy Brashears, Controlling *Listeria monocytogenes* in further processed meat, National Alliance for Food Safety and Security, \$250,000

Mike Galyean, Guy Loneragan, Mindy Brashears, Reduction of *E. coli* O157 in Beef Feedlot Cattle using Varying Doses of a Direct-Fed Microbials, Nutrition Physiology Corporation, \$140,000

Mindy Brashears, Guy Loneragan, Comparison of Rapid and Immunomagnetic Separation Methods for Detection and Quantification of *E. coli* O157 in Fecal, Hide, Carcass and Ground Beef Samples, National Cattleman’s Beef Association, \$79,182

Mindy Brashears, Guy Loneragan, Mike Engler, David Smith, Rodney Moxley Bioniche. Effect of administration of a novel, pre-licensure vaccine on prevalence and bacterial concentration in harvest-ready feedlot cattle, \$127,330

Mindy Brashears, Michael S. Brown, Guy H. Loneragan, Influence of direct-fed microbials on *E. coli* O157 by yearling beef steers, Nutrition Physiology Corp., \$90,000

Mindy Brashears, Guy H. Loneragan, Validation of Sampling Methods to Determine the Prevalence of *E. coli* O157:H7 in Beef Feedlot Cattle, National Cattlemen’s Beef Association, \$21,875

Mindy Brashears, Guy H. Loneragan, , Impact of feeding neomycin on the emergence of antimicrobial drug resistance in *E. coli* O157, *Salmonella* spp. and commensal organisms in cattle. National Cattlemen’s Beef Association, \$67,450

Mindy Brashears, Reduction of *E. coli* O157:H7 in Beef Feedlot Cattle using Varying Doses of a Direct-Fed Microbials, American Meat Institute/National Cattleman’s Beef Association, \$154,000

Mindy Brashears, Validation of Multi-Hurdle Antimicrobial Treatments to Reduce *E. coli* O157 and *Salmonella* spp. in Beef Trim and Ground Beef in Small and Very Small Processing Facilities, USDA/FSIS, \$25,000

Mindy Brashears, Guy Loneragan, Impact on Hide Interventions and Cleaning on the Microbial Quality of Beef Carcasses in Small and Very Small Processing Plants, USDA/FSIS, \$25,000

Mindy Brashears, Guy Loneragan, Reduction of Salmonella and *E. coli* O157:H7 in beef cattle in commercial feedlots, Nutrition Physiology Corporation, \$61,000

Mindy Brashears, Pen Origin Dust Control Using Feedlot Effluent and *E. coli* O157 Status of Market Ready Feedlot Cattle, ContiBeef, \$50,000

Mindy Brashears, Validation of Interventions to be Used in Small and Very Small Meat Processing Facilities, USDA - Integrated Research, Extension and Education Program, \$600,000 (Collaborators – Washington State University, Penn State University)

Mindy Brashears, James Smith, Multi-functional Web-based HACCP and Food Safety Course Development, USDA Integrated Research, Extension and Education Program. \$370,000 (Collaborators – University of Nebraska, Alabama A&M)

Mindy Brashears, Todd Brashears, HACCP Training and Research to Assist Meat Processors with Process Deviation for Lethality and Stabilization, \$511,000 (Collaborators – University of Nebraska, Kansas State University)

Mindy Brashears, Mike Galyean, Increasing the Marketing Value of Cottonseed as a Pre-Harvest Control Measure for *E. coli* O157:H7 in Feedlot Cattle, International Cotton Research Council, \$75,000

Mindy Brashears, Mark Miller, Determination of the Efficacy of a Lactic Acid Probiotic Treatment on the Reduction of *E. coli* O157 in Commercial Feedlot Settings, Nutrition Physiology/Excel, \$83,463

Mindy Brashears, Mark Miller, Microbiological Sampling for Microbial Tracking Study, National Cattlemen's Beef Association, \$25,900

Mindy Brashears, Mike Galyean, Ron Warner, Critical Step Validation for Pre-Harvest Microbial Food Safety Strategies, Texas Cattle Feeders, \$16,959

Mindy Brashears, Competitive Inhibition of *E. coli* O157:H7 and *Salmonella spp.* in Ground Beef Products, NCBA/TX Beef Council, \$19,160

Mindy Brashears, Pre-Harvest Food Safety Interventions, Nutrition Physiology Corporation, \$72,048

Mindy Brashears, Validation of Temperature Parameters as CCPs during Pork Fabrication, National Pork Producers Council, \$24,500

Mindy Brashears, Competitive Inhibition of *Listeria monocytogenes* in Ready-to-Eat Pork Products: Phase II, National Pork Producers Council, \$22,000

Mindy Brashears, Mike Galyean, Testing of Probiotic Bacteria for the Elimination of *Escherichia coli* O157:H7 in Cattle, American Meat Institute, \$123,000

Leslie Thompson, Linda Hoover, Kenny Wu, Mindy Brashears, Impact of high-speed chilling/freezing immersion in the microbiological and sensory quality of produce, Texas Tech Multidisciplinary Seed Grant, \$20,000

Leslie Thompson, Linda Hoover, Kenny Wu, Mindy Brashears, Impact of high-speed chilling/freezing immersion in the microbiological and sensory quality of produce, ATP, \$121,000

Mindy Brashears, Guy H. Loneragan, Critical-step validation for pre-harvest microbial food safety strategies, Houston Livestock Show and Rodeo, \$4,000



Mindy Brashears, Conrad Lyford, Kyle Dalh, Analysis of Pre-Harvest Food Safety Systems for the Beef Industry, Houston Livestock Show and Rodeo, \$5,000

Mindy Brashears, Feasibility of Carcass Submersion as a Post-Chill Intervention, Nebraska Beef, LTD, \$10,000

Kenny Wu, Leslie Thompson, Linda Hoover, Mindy Brashears. Probiotic Effects on Rat Intestinal Microstructure and Fecal Microbial and Organic Compound Profiles, Texas Tech University, \$10,000

Mindy Brashears, Evaluation of Intervention Strategies in Feedlot Environments, Nebraska Beef Council, \$120,000\*

Mindy Brashears, Extension and Education Program - Improving HACCP Systems for Small Meat and Food Processors in Four Midwest States, USDA Integrated Research, \$540,000\*

Mindy Brashears, CCP Identification and Validation during Poultry Production and Processing, USDA Special Research Grants Program, \$250,000\*

Mindy Brashears, HACCP Implementation/Management for Small Meat and Food Processors in 4 Midwest States, USDA Food Safety and Quality National Education Initiative, \$200,000\*

Mindy Brashears, Competitive Exclusion of *E. coli* O157:H7 in Cattle, Nutrition Physiology Corporation, \$120,000\*

Mindy Brashears, Isolation and Characterization of Antibiotic-Resistant Microorganisms from Poultry, Mussehl Poultry Research Endowment, \$15,000\*

Mindy Brashears, Inhibition of *Listeria monocytogenes* in Ready to Eat Poultry Products with Ionized Water, Mussehl Poultry Research Endowment, \$15,000\*

Mindy Brashears, Development of Generic Egg HACCP Models, USDA/FSIS, \$50,000\*

Mindy Brashears, Testing of Probiotic Bacteria for the Elimination of *Escherichia coli* O157:H7 in Experimentally Infected Cattle, MAFMA, \$24,000\*

Mindy Brashears, Competitive Inhibition of *Listeria monocytogenes* in ready to eat pork products, National Pork Producers Council, \$17,500\*

Mindy Brashears, Plan of Work - Food Safety Extension in Nebraska, USDA, \$30,000\*

Mindy Brashears, Delivery of "Introduction to HACCP Principles" Video to USDA Federally Inspected Very Small Meat and Poultry Processors, USDA/FSIS, \$21,658\*

Mindy Brashears, Translation to Vietnamese and Delivery of "Introduction to HACCP Principles" Video to USDA Federally Inspected Very Small Meat and Poultry Processors, USDA/FSIS, \$9,900\*

Mindy Brashears, Translation to Chinese, and Korean and Delivery of "Introduction to HACCP Principles" Video to USDA Federally Inspected Very Small Meat and Poultry Processors, USDA/FSIS, \$24,570\*

Mindy Brashears, Enhancing Food Safety through Control of Foodborne Disease Agents, Regional Research Project S-263, \$36,000\*

Mindy Brashears, Competitive Inhibition of Food-borne Pathogens in Meat, Layman Award, \$7,200\*

Mindy Brashears, Inhibition of Food-borne pathogens by *Lactobacillus lactis* during refrigerated storage in laboratory media, Research Grant-In-Aid, University of Nebraska, Research Council Office, \$2,784\*

Mindy Brashears, Microbial Verification of HACCP Systems in Meat Processing Establishments, Research Grant-In-Aid, University of Nebraska Research Council Office, \$4,000\*

Mindy Brashears, *E. coli* O157:H7 Research, State of Nebraska – Legislative Bill 1206, \$75,000\*

Mindy Brashears, Competitive Inhibition of Food-borne Pathogens in Poultry Products, Mussehl Poultry Research Endowment, \$10,000\*

Mindy Brashears, Shelly McKee, Efficacy of Feeding Egg IgY from Hens Immunized Against *Salmonella enteritidis* (SE) to Treat and Prevent SE Infection in Hens, Mussehl Poultry Research Endowment, \$10,000\*

Mindy Brashears, Effect of Probiotics on Enteric Colibacillosis, National Pork Producers Council, \$18,500\*

Mindy Brashears, HACCP Education for Extension Educators, University of Nebraska – IANR Extension Division, \$9,000\*

Mindy Brashears, Food Safety Extension in Nebraska, USDA – Plan of Work, \$20,000\*

*\*Awarded at University of Nebraska*

## **Invited Presentations**

### International

Brashears, M.M. The diversity of beef safety – from a microscopic cell to a global view. 63<sup>rd</sup> International Congress of Meat Science and Technology (ICoMST). August 2017.

Brashears, M.M., M.F. Miller and N. Huerta. Inspector Equivalency Training: Food Safety, Quality Sanitation and Animal Welfare. Presented at a SENASA workshop, Tegucigalpa, Honduras. Feb 2017.

Brashears, M.M., Echeverry A. Advanced HACCP and Validation Workshop. TFCC, Universidad Pontificia Bolivariana, and the Colombian Food Technology Association (ACTA). Medellin, Colombia, June 2014. 32 Attendees.

Brashears, M.M., Sanchez M. Introduction to HACCP. IICA. Nassau, The Bahamas, April 8-12, 2014. 25 Attendees.

Brashears, M.M., Echeverry A., Miller, M. HACCP Implementation Program and Ante Mortem and Post Mortem Inspection. Costa Rican Beef Industry. San Jose de Costa Rica, Costa Rica, May 6-9, 2014. 40 Attendees.

Brashears, M.M., Trojan, S. Preventing Food Waste. BAIC (Bahamian Government). Nassau, The Bahamas, March 24, 2015. 50 Attendees.

Brashears, M.M. Implementation of Pathogen Reduction Programs and Baselines in Latin America – International Forum of Healthy Foods [*In Spanish: Implementación de Programas de Reducción de Patógenos y Marcos Base de Referencia en Latino América*]. Foro Internacional de Alimentos Sanos. Guadalajara, Jalisco, Mexico, Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria (SAGARPA) September 11-12, 2014.

Brashears, M.M. Improving the Beef Cattle System in the Bahamas. Focus group sessions. Invited by BAIC and IICA. October, 2014, Nassau. 60 Attendees.

Brashears, M.M. Food Safety and Security and Research at Texas Tech University. Presented at the Technology University of Panama. December 2014. Panama City, Panama. 100 Attendees.

Brashears, M.M. 2012. Food Safety Training and Research in Latin America. Presented at the Annual Latin American meeting of IFT. Guadalajara, Mexico. February 2012.

Brashears, M.M. 2012. International Center for Food Industry Excellence Food Safety Research. Presented to the Cattleman's Industry Association. San Salvador, El Salvador. March 2012.

Brashears, M.M. 2012. International Center for Food Industry Excellence: Research and Graduate School Opportunities. Presented at UNAM. Telecilgalpa, Honduras. April 2012.

Echeverry, A. and M.M. Brashears. 2012. Comparación de Cargas Patogénicas en Plantas de Sacrificio TIF y No-TIF en México [Comparison of pathogenic loads from TIF and non-TIF slaughter plants in Mexico]. *5° Congreso Internacional del Caribe y 3° Congreso Latinoamericano "sobre Inocuidad, Calidad y Funcionalidad de los Alimentos en la Industria y Servicios de Alimentación"*. Mazatlan, Sinaloa, México, October 29 – November 2.

Parks, A. and M.M. Brashears. 2012. Overview of Food Safety Projects in Mexico. 5° Congreso Internacional "Sobre Inocuidad, Calidad Funcionalidad de los Alimentos en la Industria y Servicios de Alimentación" Mazatlán, Sinaloa, México October 29 – November 2.

Brashears, M.M. and A. Echeverry. 2010. Inocuidad de limentos: *Aproximacion Sistemática para el control de patógenos Intervenciones antimicrobianas en la planta de procesamiento avícola* " Food Safety, a Systems Approach - Antimicrobial Interventions in the Poultry Processing Environment". VIII Symposium in Poultry Processing and Safety in Queretaro, Mexico. October 28-29.

Brashears, T., M.M. Brashears, and A. Echeverry. 2010. *Estudio acerca del nivel educativo del personal involucrado en el sistema HACCP* "Evaluation of Participants' Knowledge scores in an International HACCP Workshop". VIII Symposium in Poultry Processing and Safety in Queretaro, Mexico. October 8-29.

Invited Speaker to the ProSafeBeef Conference in Dublin, Ireland, March 2009.

Invited Speaker to the VTEC (Verotoxin Producing *E. coli*) Meeting in Buenos Aires, Argentina, May 2009.

Keynote Speaker for the COMECARNE and MEXITEC Annual Convention. Results of a retail food safety survey we conducted in Mexico. November 2009.

Keynote Speaker for the COMECARNE Annual Convention. HACCP and Food Safety Needs in Mexico and the US. November 2008.

### National

Brashears, M.M. Novel Intervention Strategies in Fresh Beef. North American Meat Industry (NAMI) Pathogen Control and Regulatory Compliance in Beef Processing Conference. Chicago, IL. September 2017.

Brashears, M.M. Food Safety Research of Mutual Interest to the U.S. and Latin America. FSIS Seminar Series Webinar Presentation. September 2017.

Brashears, M.M., Brashears, M.M. Application of Probiotics to Control Foodborne Pathogens from Farm to Fork. International Association for Food Protection (IAFP) Annual Meeting. Tampa, FL. July 2017.

Brashears, M.M. Developing the Next Generation of Food Safety Innovators. Presented at the 2017 Beef Industry Safety Summit (BIFSCO). Houston, TX. March 2017.

Brashears, M.M. Importance of Support for Non-Land Grant Universities. Testimony before the United States House of Representatives Ag Committee. October 2016.

Brashears, M.M. Food Safety Research of Mutual Interest to the U.S. and Latin America. FSIS Internal Presentation. November 2013.

Chaves, B., L. Garcia, A. Echeverry, M. Miller, and M.M. Brashears. Prevalence of *Salmonella enterica*, *Escherichia coli* O157:H7 and Non-O157 Shiga Toxin-producing *Escherichia coli* in Beef Cuts Sold at Retail Markets in Costa Rica. Presented at the 102<sup>nd</sup> annual meeting of the International Association for Food Protection, Charlotte, NC. July 2013.

Echeverry, A., and M.M. Brashears. Beef Safety: Mechanically Tenderized and Needle Enhanced Products and Foodborne Pathogens. Presented at the 2013 Beef Industry Safety Summit (BIFSCO). Dallas, TX, March 2013.

Echeverry, A., W.E. Chaney, G.H. Loneragan, J.C. Brooks, K. Nightingale and M.M. Brashears. Post-Harvest Pathogen Reduction Session: *Escherichia coli* O157:H7 as an Indicator for Efficacy of Antimicrobial Interventions to Control non-O157 Shiga Toxin Producing *E. coli* (STEC). Presented at the 2013 Beef Industry Safety Summit (BIFSCO). Dallas, Texas, March 2013.

Brashears, M.M. Seeing a Global Perspective through the Microscope. Presented as the Hill Lecturer at Penn State University. March 2012.

Brashears, M.M. International Opportunities in Food Safety. Presented as the Hill Lecturer at Penn State University. March 2012.

Chaney, W.E., Y.T. Liao, M.J. Wolf, A.R. Parks, J. Martin, A.J. Garmyn, A. Echeverry, L.D. Thompson, M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. *Escherichia coli* O157:H7 and non-O157 STEC Survival and Reduction on Intact Beef Subprimal and Non-intact Beef Trim and Steaks by Intervention and Cooking Processes. Beef Safety Summit, Tampa, FL, March 2012.

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Brashears, M.M. 2012. Issues Surrounding Control and Testing of STECs. Presented at the annual meeting of the Institute of Food Technologists. Las Vegas, NV. June 2012.

Brashears, M.M. 2012. HACCP Validation Strategies. Presented at the annual Reciprocal Meats Conference. Fargo, SD. June 2012.

Brashears, M.M. and James Dickson. Guidelines for Validation Small and Very Small Processors. Reciprocal Meat Conference in South Dakota, June 2012.

Brashears, M.M. The Non-O157 Shiga Toxin *E. Coli*. Strains: Methodologies and Interventions. Institute of Food Technologists (IFT) Annual Meeting, NV, June 2012.

Brashears, M.M. Spicing up *Salmonella* Diversity: Reflections from International Studies in Mexico and Honduras. International Association for Food Protection (IAFP) Annual Meeting in RI, July 2012.

Brashears, M.M. 2012. Adventures in Latin America: Finding *Salmonella*. Presented at the Annual Meeting of the International Association for Food Protection. August, 2012.

Brashears, M.M. 2010. Invitation by USDA-NIFSI. Pathogen Baseline Prevalence in Mexico. Presented at the Annual Meeting for IAFP. Anaheim, CA.

Brashears, M.M. 2010. Invitation by the FAS. Collaborative Relationships and International Research Success. Presented to the Foreign Ag Service. Washington, DC.

Brashears, M.M. Food Safety Research Summit for NCBA in Dallas, TX in March 2008.

Brashears, M.M. Antimicrobial Administration and Emergence of Resistance. 2007 Beef Industry Safety Summit, Dallas, TX.

Brashears, M.M. 2007. Texas Tech University Food Safety Research Update. National Cattleman's Beef Association Food Safety Summit.

Brashears, M.M. 2007. Elite Dairymen Conference - Impact of Modifying Gastrointestinal Microbiology on Herd Health and Production.

Brashears, M.M. 2006. Antimicrobial Drug Resistance, *Salmonella*, and Research Needs. Joint Beef Safety Committee, Cattle Industry Annual Convention & Trade Show, Denver, CO.

Brashears, M.M. 2006. *Salmonella*, Drug Resistance, and Serotypes in Cattle Populations. Beef Industry Food Safety Summit, Jacksonville, FL.

Brashears, M.M. 2006. Reduction of VTEC Carriage in Cattle. 6<sup>th</sup> International Symposium on Shiga Toxin (Verocytotoxin) - Producing *Escherichia coli* Infections, Melbourne, Australia.

Brashears, M.M. February 2005. Epidemiology of Food-Safety Pathogens Carried by Beef Cattle, Food Safety: from the Surface Up- A National Food Safety Conference, Myrtle Beach, SC.

Brashears, M.M. International Center for Food Industry Excellence. USDA Non-Competitive Research Awards Program. August 2005.

Brashears, M.M. Overview of Reduction of *E. coli* O157 in Beef Feedlot Cattle using Direct-Fed Microbials. National Cattleman's Beef Association Food Safety Summit. Orlando, FL. April, 2005.

Brashears, M.M. Impact of Pre-Harvest Interventions on the Safety of Beef Feedlot Cattle. Northeastern Cattleman's Meeting in May, 2005. Seattle, WA.

Brashears, M.M. Pre-Harvest Food Safety Interventions. National S-295 Food Safety Meeting, "Food Safety from the Surface Up" in Myrtle Beach, SC. February 2005.

Brashears, M.M. Challenges with the Implementation of Pre-Harvest Food Safety Interventions. Southwest Reciprocal Meats Conference. Canyon, TX. Sep18, 2004.

Brashears, M.M. National Cattleman's Beef Association, Annual Meeting. Impact of Direct-Fed Microbials on the Prevalence of *E. coli* O157 in Beef Feedlot Cattle. Nashville, TN. Jan 30, 2003.

Brashears, M.M. National Cattleman's Beef Association, *E. coli* O157:H7 Summit. Impact of Direct-Fed Microbials on the Prevalence of *E. coli* O157 in Beef Feedlot Cattle. San Antonio, TX. Jan 7, 2003.

Brashears, M.M. State of Nebraska Second Annual Governor's Conference on Food Safety. Prevalence of *E. coli* O157:H7 in Cattle and Pre-harvest Control Strategies. Lincoln, NE. April 7-8, 2003.

Brashears, M.M. National Cattleman's Beef Association. Pre-harvest Intervention Technologies. *E. coli* Summit Task Force Meeting. Denver, CO. October 3-4, 2002.

Brashears, M.M. Prevalence and Control of Food-borne Pathogens in the Pre-Harvest Environment. Presented as a Part of the Excel, Food Safety and Technology V Conference, 2002. (Multiple North American Locations).

Brashears, M.M., Pre-harvest Interventions for Beef Feedlot Cattle. Pre-Harvest Pathogen Control Meeting. Oklahoma State University, Stillwater, OK. May, 2002.

Brashears, M.M. 2002. The Food Safety System: Past Accomplishments and Future Efforts to Improve Food-borne Outbreak Investigations. Annual Meeting of the International Association for Food Protection. San Diego, CA. July 1-3.

Brashears, M.M. 2002. Competitive Exclusion of *E. coli* O157:H7 in Beef Feedlot Cattle. Annual Meeting of the International Association for Food Protection. San Diego, CA. July 1-3.

Brashears, M.M. Competitive exclusion of food-borne pathogens in alfalfa sprouts. International Sprout Association's Annual Meeting, July, 2001. Nashville, TN.

Brashears, M.M. *Lactobacillus*. ASDA Discover Conference on Animal Probiotics, Nashville, IN. Sept. 2000

Brashears, M.M. and A. Amezcua. 2000. Competitive Inhibition of *Listeria monocytogenes* in Ready to Eat Pork Products. NPPC Pork Safety and Quality Summit. July, 2000. Des Moines, IA.

Brashears, M.M. HACCP: Applications and Challenges. Midwest Poultry Federation Annual Meeting. March 1999. St. Paul, MN

Brashears, M.M. Managing a Recall. Midwest Poultry Federation Annual Meeting. March 2002. St. Paul, MN.

Brashears, M.M. *Listeria* control in Ready to Eat Environments. Midwest Poultry Federation Annual Meeting. March 2002. St. Paul, MN.

### State

Brashears, M.M. Going Commercial: How Ideas and Inventions Become Economic Realities. 7<sup>th</sup> Annual John Huffaker Agricultural Law Course. May 2013.

Brashears, M.M. Pathogens in the Food Chain. Nebraska Retail Grocer's Association, Meat Case Workshop. Oct. 1999.



Brashears, M.M. HACCP Implementation and Challenges. Nebraska Section of the American Society of Agricultural Engineers. October, 1999.

Brashears, M.M. Acidified Foods. Better Process Control School. Sept., 1997 and 1998. University of Nebraska, Lincoln, NE.

Brashears, M.M. Cooperative Extension's Emphasis on Food Safety. NAMFES Annual Meeting. April 1998. Lincoln, NE.

Brashears, M.M. Food Container Handling. Better Process Control School. Sept. 1997 and 1998. University of Nebraska, Lincoln, NE.

Brashears, M.M. GMP's , SOP's and HACCP. Urban Pest Management Conf. Jan. 1998. University of Nebraska, Lincoln, NE.

Brashears, M.M. The *E. coli* O157:H7 Situation. Urban Pest Management Conf. Jan 1998. University of Nebraska, Lincoln, NE.

Brashears, M.M. The University's Involvement in the Fight Against *E. coli* O157:H7. Governor's Ag Conference. March 1998. Kearney, NE.

Brashears, M.M. On-Farm HACCP for Poultry Producers. Nebraska Poultry Industries Annual Meeting. March 1999. Columbus, NE.

Brashears, M.M. Pathogens in the Food Chain. Beef Feedlot Roundtable. March, 1998. Grand Island, NE.

Brashears, M.M. Safe Use and Storage of Sanitizers. Urban Pest Management Conf. Jan. 1999. University of Nebraska, Lincoln, NE.

Brashears, M.M. *Salmonella typhimurium* DT 104. Urban Pest Management Conf. Jan. 1999. University of Nebraska, Lincoln, NE.

## **University**

Brashears, M.M. Preservative Systems Used in Foods. Ingredient Functionality Workshop. May 1998. University of Nebraska, Lincoln, NE.

Brashears, M.M. Sampling Beef Carcasses for Generic *E. coli*. Beef 706 Workshops. 1998 and 1999. University of Nebraska, Lincoln, NE.

Brashears, M.M. Sampling Pork Carcasses for Generic *E. coli*. Pork 101 Workshops. 1998 and 1999. University of Nebraska, Lincoln, NE.

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## **COMMERCIALIZATION**

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### **Bovamine Defend**

Chief Scientist in the development of a commercialized product for pre-harvest reduction of pathogens in beef cattle. This is the first and only intervention implemented in the beef cattle industry. Is it recommended by the three major beef packers (Tyson, Cargill and ConAgra) for use in all feedyards and is the only pre-harvest intervention endorsed by the USDA-FSIS, American Meat Institute and the National Cattleman's Beef Association.

Royalties from this product are generated annually with a minimum of \$50,000 annually.

### **Lactiguard**

Chief Scientist in the development of LactiGuard, a lactobacillus-based commercially available product for reduction of pathogens in meat and poultry products. Data were used to gain FDA approval and the product will soon be commercially available.

Royalties are generated annually to Texas Tech with a minimum of \$50,000 annually.

### **MicroZap**

Led a team of scientists in bringing technology from Italy to the US and obtaining multiple patents around the world (see below).

Developed an initial LLC with our scientists which ultimately developed into MicroZap. We were awarded a \$1.5 million Emerging Technology Grant from the State of Texas.

The company has grown with major investors and is nearing major commercialization.

Currently a major stockholder and serve of the Board of Directors for the company.

Big 12 Rising Star Award for Innovation in Research and Technology Transfer, 2006

### **Patents**

#### Patents Granted

1. Willis Don Stull, Jr., Andreas Alfred Neuber, David E. Sharbutt, Michel Todd Brashears, Mindy M. Brashears, Christine Alvarado and J. Chance Brooks. **Microwave disinfection and sterilization**. US Patent Number 9,592,313 B2. Date of Issue March 14, 2017.
2. Willis Don Stull, Jr., Andreas Alfred Neuber, David E. Sharbutt, Michel Todd Brashears, Mindy M. Brashears, Christine Alvarado and J. Chance Brooks. **Microwave Disinfection and Sterilization**. Publication Number US 2016/0045628 A1. Date of Publication February 18, 2016.
3. Willis Don Stull, Jr., Andreas Alfred Neuber, David E. Sharbutt, Michel Todd Brashears, Mindy M. Brashears, Christine Alvarado and J. Chance Brooks. **Microwave disinfection and sterilization**. US Patent Number 9,125,958 B2. Date of Issue September 8, 2015.
4. Mindy M. Brashears, Guy H. Loneragan, Kendra Nightingale, J. Chance Brooks. **Lactic acid and other probiotic bacteria to reduce pathogens in lymph nodes and other lymphatic tissues of livestock animals**. Publication Number US 2015/0182565 A1. Date of Publication July 2, 2015.
5. Douglas R. Ware and Mindy M. Brashears. **Compositions and methods for reducing the pathogen content of meat or meat products**. US Patent Number 8,980,611 B2. Date of Issue March 17, 2015.
6. Christine Alvarado, J. Chance Brooks, Mindy M. Brashears, Todd Brashears, Gianfranco Coccoli, Pierluigi Sapelli, Mario Piazza, Stefania Franzoni, Federico Felappi and Nicola Tolettini. **Method and System for Preserving Food**. Australian Patent Number 2008293458. Date Awarded July 31, 2014.
7. Christine Alvarado, J. Chance Brooks, Mindy M. Brashears, Todd Brashears, Gianfranco Coccoli, Pierluigi Sapelli, Mario Piazza, Stefania Franzoni, Federico Felappi and Nicola



Tolettini. **Method and System for Preserving Food.** US Patent Number 8,956,673 B2. Date of Issue February 17, 2015.

8. Mindy M. Brashears, Kendra Nightingale, Guy Longeragan, and Qingli Zhang. **Quantification and Molecular Detection of Lactic Acid Bacteria in a Sample.** Publication Number US 2014/0199697 A1. Date of Publication July 17, 2014.
9. Willis Don Stull, Jr., Andreas Alfred Neuber, David E. Sharbutt, Michel Todd Brashears, Mindy M. Brashears, Christine Alvarado and J. Chance Brooks. **Microwave disinfection and sterilization.** Publication Number US 2014/0184063 A1. Date of Publication July 3, 2014.
10. Willis Don Stull, Jr., Andreas Alfred Neuber, Michel Todd Brashears, Mindy Malynn Brashears, Christine Alvarado, J. Chance Brooks and David E. Sharbutt. **Microwave Disinfection and Sterilization.** US Patent Number 8,679,401 B2. Date of Issue March 25, 2014.
11. Alvarado, C., J.C. Brooks and M.M. Brashears. **Method and System for Preserving Food.** Japanese Patent Number 5391199. Date of Issue October 18, 2013.
12. Douglas R. Ware and Mindy M. Brashears. **Compositions and methods for reducing the pathogen content of meat or meat products.** US Patent Number 8,496,925 B2. Date of Issue July 30, 2013.
13. Douglas R. Ware and Mindy M. Brashears. **Inhibition of Pathogenic Growth on Plant Materials Using Lactic Acid Producing Microorganisms.** Publication Number US 2012/0201795 A1. Date of Publication August 9, 2012.
14. J. Chance Brooks, Mindy M. Brashears, and Gary L. Nace. **Laboratory Method and Experimental Specimen for Validating the Efficacy of Antimicrobial Agents on Bovine Carcasses.** Publication Number US 2012/0052527 A1. Date of Publication March 1, 2012.
15. Willis Don Stull, Jr., Andreas Alfred Neuber, Michel Todd Brashears, Mindy Malynn Brashears, Christine Alvarado, J. Chance Brooks and David E. Sharbutt. **Microwave Disinfection and Sterilization.** Publication Number US 2011/0014331 A1. Date of Publication January 20, 2011.
16. Jeff Hudnall and Mindy Malynn Brashears. **Antimicrobial Wax Composition for Wax Therapy.** Publication Number US 2008/0107751 A1. Date of Publication May 8, 2008.
17. Mindy M. Brashears and Divya Jaroni, 2003. **Lactic acid bacteria cultures that inhibit food-borne pathogens.** US Patent Number 7,323,166 B2. Date of Issue January 29, 2008.
18. Douglas R. Ware and Mindy M. Brashears. **Compositions and methods for reducing the pathogen content of meat and meat products.** US Patent Number 7,291,326 B2. Date of Issue November 6, 2007.

Patents Pending

1. Method and Composition for Reducing Pathogens in Rendered Food Products Using Lactic Acid Bacteria
2. Molecular Discrimination of Regulated and Non-Regulated Salmonella Serotypes

3. Quantification and Molecular Detection of Lactic Acid Bacteria in a Sample
4. Method and Composition for Reducing Pathogens in Pet Food Using Lactic Acid Bacteria
5. Serotype Discrimination Biomarkers to Distinguish Infantis from Heidelberg and Newport from Hadar
6. Method and System for Preserving Food. Patent application submitted to the Republic of China.

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### Book Chapters

Gragg, S.E. and M.M. Brashears. 2014. Hurdle Technology. In Encyclopedia of Meat Sciences, Second Edition. Elsevier, ISBN: 978-0-123-84731-7.

Laury A., A. Echeverry, and M.M. Brashears. 2009. Fate of Escherichia coli O157:H7 in Meat. In Safety of Meat and Processed Meats, Food Microbiology and Food Safety Series. Chapter 2, pp 31-53 (Toldra, F. ed.). Springer Science, New York, New York. ISBN: 978-0-387-89025-8.

Brashears, M.M., G.H. Loneragan, S. Dahl. 2005. Controlling Microbial Contamination on the Farm: An Overview. Raw Material Safety. In Improving the Safety of Fresh Meat Part 1. Elsevier. ISBN: 978-1-855-73955-0.

Brashears, M.M., A. Amezcua, and D. Jaroni. 2005. Lactic Acid Bacteria and Their Uses in Animal Feeding to Improve Food Safety. Food and Nutrition Reviews.

DeWaal, C., Roberts, N., et al. 2005. Food Safety around the World: Center for Science in the Public Interest.

Dowd, S., J. Thurston-Enriquez, and M.M. Brashears. 2003. Environmental Reservoirs and Transmission of Foodborne Pathogens in Pre-Harvest and Post-Harvest Food Safety: Contemporary Issues and Future Directions.

Brashears, M.M., A. Amezcua, and D. Jaroni. 2003. Control of food-borne Bacterial Pathogens in Animals and Animal Products through Microbial Antagonism. Food Biotechnology.

### Refereed Journal Articles

Published/Accepted:

#### 2017

1. Ramirez-Hernandez, A., M.M. Brashears and M.X. Sanchez-Plata. 2017. Efficacy of Lactic Acid, Lactic Acid-Citric-Acid Blends, and Peracetic Acid to Reduce Salmonella on Chicken Parts Under Simulated Commercial Processing Conditions. *J Food Prot* (In press).
2. Ayala, D., K.K. Nightingale, C. Narvaez-Bravo, and **M. M. Brashears**. 2017. Molecular Characterization of *Salmonella* from Beef Carcasses and Fecal samples from an Integrated Feedlot and Abattoir in Mexico. *J Food Prot* (In press).
3. **Brashears, M.M.** and B.D. Chaves. The Diversity of Beef Safety: A Global Reason to Strengthen our Current Systems. 2017. *Meat Sci* 132:59-71.

4. Chaves, B.D., **M.M. Brashears**, and K.K. Nightingale. Applications and Safety Considerations of *Lactobacillus salivarius* as a Probiotic in Animal and Human Health. *J Appl Microbiol* 3 Mar 2017 DOI: 10.1111/jam.13438.
5. Tapp, W.N., T.H. Davis, D. Paniukov, J.C. Brooks, **M.M. Brashears** and M.F. Miller. 2017. Beef assessments using functional magnetic resonance imaging and sensory evaluation. *Meat Sci* 126:11-17.
6. Chaves, B.D., H. Ruiz, L.G. Garcia, A. Echeverry, L. Thompson, M.F. Miller, and **M.M. Brashears**. 2017. High Prevalence of Salmonella in Lymph Nodes and Tonsils of Swine Presented for Slaughter in Mexico. *Food Prot Trends*. 1:25-29.

## 2016

7. K.E. Hanlon, M.F. Miller, L.M. Guillen, **M.M. Brashears**. 2016. Salmonella presence in mandibular, mesenteric, and subiliac lymph nodes collected from sheep and goats in the United States. *J Food Prot* 79 (11):1977-1981
8. Pokharel S., J.C. Brooks, J.N. Martin, A. Echeverry, A.R. Parks, B. Corliss, and **M.M. Brashears**. 2016. Internalization and thermal susceptibility of Shiga toxin-producing *Escherichia coli* (STEC) in marinated beef products. *Meat Sci* 116:213-220.
9. Pokharel, S. J.C. Brooks, J.N. Martin, and **M.M. Brashears**. 2016. Antimicrobial susceptibility and internalization of *Salmonella typhimurium* in vacuum-tumbled marinated beef products. *Let Appl Microbiol* 63:412-418.
10. Pond, A., M.F. Miller, A. Echeverry, N. Huerta, M.A. Calle, M.S. Rubio Lozano, A. Chavez, M.T. Brashears, and **M.M. Brashears**. 2016. Salmonella and *E. coli* O157:H7 Prevalence and Generic *E. coli* and Coliform Quantitative Baseline in Raw Pork and Beef in Retail Channels in Mexico. *Food Prot Trends* 36:8-17.

## 2015

11. McCain, A.K., P. T. T. Vu, T. T. M. Tran, M. V. V. Le, D. H. Nguyen, P. R. Broadway, L. M. Guillen, **M. M. Brashears**, J. R. Donaldson, M. W. Schilling, and T. T. N. Dinh. 2015. Influence of Market Setting and Time of Purchase on Bacterial Counts and Prevalence of Salmonella and Listeria in Pork in Vietnam. *Agric Food Anal Bacteriol* 5:166-182.
12. McCain, A.K., P. T. T. Vu, T. T. M. Tran, M. V. V. Le, D. H. Nguyen, P. R. Broadway, L. M. Guillen, **M. M. Brashears**, J. R. Donaldson, M. W. Schilling, and T. T. N. Dinh. 2015. Influence of Market Setting and Time of Purchase on Counts of Aerobic Bacteria, *Escherichia coli*, and Coliform and Prevalence of Salmonella and Listeria in Beef in Vietnam. *Agric Food Anal Bacteriol* 5:132-152.
13. Casco, G., Johnson, J. L., Taylor, T. M., Gaytán, C. N., **Brashears, M. M.**, and Alvarado, C. Z. 2015. Controlling *Listeria monocytogenes* Scott A on Surfaces of Fully Cooked Turkey Deli Product Using Organic Acid-Containing Marinades as Post-Lethality Dips. *Intl J Food Sci*, 2015.
14. Corliss, B., Brooks, J. C., Martin, J. N., Echeverry, A., Parks, A., Pokharel, S., and **Brashears, M.** 2015. The Influence of Beef Quality Characteristics on the Internalization and Thermal Susceptibility of Shiga Toxin-Producing *Escherichia coli* (STEC) in Blade-Tenderized Beef Steaks. *Meat Sci* 110: 85-92.

15. Narvaez-Bravo, C., A. Echeverry, M.F. Miller, A. Rodas-Gonzalez, M.T. Brashears, M. Aslam, and **M.M. Brashears**. 2015. Virulence characterization and molecular subtyping of typical and atypical *Escherichia coli* O157:H7 and O157:H(-) isolated from fecal samples and beef carcasses in Mexico. *J Food Prot* 78:264-272.
16. Chaves, B.D., A. Echeverry, M.F. Miller, and **M.M. Brashears**. 2015. Prevalence of molecular markers for Salmonella and Shiga toxigenic *Escherichia coli* (STE) in whole-muscle beef cuts sold at retail markets in Costa Rica. *Food Control* 50:497-501.
17. Liao, Y.-T.; Brooks, J. C.; Martin, J. N.; Echeverry, A.; Loneragan, G. H.; **Brashears, M. M.** 2015. Antimicrobial Interventions for O157:H7 and Non-O157 Shiga Toxin-Producing *Escherichia coli* on Beef Subprimal and Mechanically Tenderized Steaks. *J of Food Prot* 78(3):511-517.
18. Chaves, B. D., Echeverry, A., García, L. G., Brashears, M. T., Miller, M. F., and **Brashears, M. M.** 2015. Seasonal prevalence of potentially positive non-O157 Shiga toxin-producing *Escherichia coli* (STEC) bovine hides and carcasses in Costa Rica. *Meat Sci* 110:196-200.
19. Maradiaga, M., Miller, M. F., Thompson, L., Pond, A., Gragg, S. E., Echeverry, A., L.G. Garcia, G.H. Loneragan, and **Brashears, M. M.** 2015. Salmonella in Beef and Produce from Honduras. *J Food Prot* 78(3):498-502.
20. Vipham, J. L., G. H. Loneragan, L. M. Guillen, J. C. Brooks, B. J. Johnson, A. Pond, N. Pond and **M. M. Brashears**. 2015. Reduced Burden of *Salmonella enterica* in Bovine Subiliac Lymph Nodes Associated with Administration of a Direct-fed Microbial. *Zoonoses and Public Health* 62:599-608.
21. Hanlon, K. E., **M.M. Brashears**, J.L. Vipham, L.M. Guillen, T.G. O'Quinn, J.C. Brooks, M.T. Brashears, A. Echeverry, M.M. Miller. 2015. Establishment of Salmonella and *E. coli* O157 prevalence in show goats. *Meat Sci* 101:152-143.

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22. Karunasena, E., K. McMahon, D. Chung, and **M.M. Brashears**. 2014. Host response to the pathogen *Mycobacterium avium* subspecies paratuberculosis and beneficial microbes are directed through host sex-specificity. *Appl. Environ. Microbiol.* 80(15):481-4490.
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24. Morales, Sarahi, Sara Trojan, Alejandro Echeverry, **Mindy M. Brashears**, and M. Todd Brashears. 2014. An Evaluation of the Needs of Stakeholders within the Bahamian Food Production - Consumption Continuum. *Journal of International Agricultural and Extension Education*. 21(2) Summer:22-24 doi:5191/jiaee.2014.21207
25. Rogers, H.B, J.C. Brooks, J.N. Martin, A. Tittor, M.F. Miller, and **M.M. Brashears**. 2014. The impact of packaging system and temperature abuse on the shelf life characteristics of ground beef. *J. Meat Sci.* 97(1):1-10.

26. Tapp, N., S.E. Gragg, J. C. Brooks, M.F. Miller, and **M.M. Brashears**. 2014. Reduction of *Escherichia coli* O157:H7 and *Salmonella* after application of various sanitizing treatments to harvesting knives. *J. Food Prot.* 76(2): 200-204.
27. Veluz, G.A., S. Pitchiah, **M.M. Brashears**, and C.Z. Alvarado. 2014. Efficacy of Quaternary Ammonium Compounds on Different Conveyor Chips Contaminated with Poultry Rinsate. *J. Food Prot.* 77(1):384-388.

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29. Chancey, C., J. Brooks, J. Martin, A. Echeverry, S. Jackson, L. Thompson, and **M.M. Brashears**. 2013. Survivability of *Escherichia coli* O157:H7 in needle-tenderized beef steaks subjected to lactic acid application and cooking under simulated industry conditions. *J. Food Protection.* 76(10): 1778-1783.
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31. Gragg, S.E., G.H. Loneragan, **M.M. Brashears**, T.M. Arthur, J.M. Bosilevac, N. Kalchayanand, R. Wang, J.W. Schmidt, J.C. Brooks, S.D. Shackelford, T.L. Wheeler, T.R. Brown, T.S. Edrington, and D.M. Brichta-Harhay. 2013. Cross-sectional Study Examining *Salmonella enterica* Carriage in Subiliac Lymph Nodes of Cull and Feedlot Cattle at Harvest. *Foodborne Pathogens and Disease.* 10(4):368-374.
32. Gragg, S.E., G.H. Loneragan, K.K. Nightingale, D.M. Brichta-Harhay, H. Ruiz, J.R. Elder, L.G. Garcia, M.F. Miller, A. Echeverry, R.G. Ramírez Porras, and **M.M. Brashears**. 2013. Substantial Within-Animal Diversity of *Salmonella* Recovered from Lymph Nodes, Feces and Hides of Cattle at Slaughter. *Appl. Environ. Microbiol.* Vol. 79(15):4744-4750.
33. Karunasena, E., P.C. Kurkure, R.D. Lackey, K.W. McMahon, E.P. Kiernan, S. Graham, M.S. Alabady, and **M.M. Brashears**. 2013. Effects of the probiotic *Lactobacillus animalis* in murine *Mycobacterium avium* subspecies paratuberculosis infection. *BMC Microbiology.*
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124. **Brashears, M.M.** and S.E. Gilliland. 1995. Survival During Frozen and Subsequent Refrigerated Storage of *Lactobacillus acidophilus* Cells as Influenced by Growth Phase. *J. Dairy Sci.* 78:2326-2335.

## Journal Articles Submitted

1. Ayala, D., P. Cook, D. Campos, **M. Brashears**, H. den Bakker, K. Nightingale. 2017. Draft Genome Sequence of *Lactobacillus salivarius* L28 isolated from ground beef. (ASM Genome Announcement)
2. Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, E. Dormedy, B. Cemo, L. Branham, S. Sanders, **M.M. Brashears**. 2017. Presence of Salmonella and *Escherichia coli* O157 on the hide, and presence of Salmonella, *Escherichia coli* O157 and *Campylobacter* in feces from small-ruminant (goat and lamb) samples collected in the United States, Bahamas and Mexico. (Meat Science)
3. Maradiaga, M., A. Echeverry, M. Miller, H.C. den Bakker, K. Nightingale, P.W. Cook, M.T. Brashears, and **M.M. Brashears**. 2017. Characterization of antimicrobial resistant (AMR) *Salmonella enterica* isolates associated with cattle at harvest in Mexico. (Meat and Muscle Biology)
4. Ramirez-Hernandez, A., B. Inestroza, M.X. Sanchez, A. Echeverry, A. Parks, and **M.M. Brashears**. Thermal Inactivation of *Salmonella* in High-Fat Rendering Products. (Journal of Food Protection)
5. Chaves, B., S. Pokharel, A. Echeverry, J. Vipham, M.F. Miller and **M.M. Brashears**. Effect of Fat Content on the Microbiological Profile of Beef Trimmings. (Food Protection Trends)
6. Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, E. Dormedy, B. Cemo, L.A Branham, S. Sanders, **M.M. Brashears**. 2016. Presence of Salmonella on sheep and goat carcasses and retail samples collected in the United States and Bahamas. (Submitted)
7. Maradiaga, M., A. Echeverry, M.F. Miller, H.C. den Bakker, K.K. Nightingale, P. Cook, M.T. Brashears and **M.M. Brashears**. Characterization of antimicrobial resistant (AMR) *Salmonella enterica* isolates associated with cattle at harvest in Mexico. (Journal of Food Protection)
8. Bueso, M.E., T.G. O'Quinn, A.J. Garmyn, J.C. Brooks, **M.M. Brashears** and M. F. Miller. Honduran and U.S. consumer assessment of beef strip loin steaks from grass and grain finished cattle. (Submitted)
9. Chaney, W.E., G.H. Loneragan, R. McCarthy, B.J. Johnson, J.C. Brooks, **M.M. Brashears**. Corn-Based Distillers' Grain in the Diets for Feedlot Cattle is Associated with the Burden of *Escherichia coli* O157 in Feces. (Foodborne Pathogens and Disease)
10. Calle, A., G. Loneragan, **M.M. Brashears**. Rediscovering Immunomagnetic Separation (IMS) for the Detection of Shiga Toxin-Producing *Escherichia coli* O157 and non-O157 STEC: Detection limits, effect of bead volume, and a quantitation of bacterial load tool. (Journal of Applied Microbiology)
11. A. J. Thompson, M. A. Calle, A. R. Pond, W. M. Kreikemeier, R. A. McDonald, E. G. Johnson, M. D. Edmonds, G. H. Loneragan, **M. M. Brashears**, and B. J. Johnson. Effect of direct-fed microbial supplementation on *Escherichia coli* fecal shedding, live performance, and carcass characteristics in feedlot steers. (Submitted)



12. Bueso, M.E., T.G. O'Quinn, A.J. Garmyn, J.C. Brooks, **M.M. Brashears**, and M. F. Miller. Consumer and trained panel evaluation of beef strip steaks of varying marbling and enhancement levels cooked to three degrees of doneness. *Meat Sci* (In Review)
13. Chaney, W.E., G.H. Loneragan, R. McCarthy, B.J. Johnson, J.C. Brooks, and **M.M. Brashears**. Inclusion of Corn-Based Distillers' Grain in the Diets of Cattle Housed in Commercial Feedlots and its Effect on the Burden of *Escherichia coli* O157 in Cattle Feces. *J Anim Sci* (In Review)
14. Chaves, B.D., A. Echeverry, and **M.M. Brashears**. Systematic Review of the Microbiological Safety Status of Foods at Retail in Costa Rica. *Food Prot Trends* (In Review)
15. Chaves, B.D., M.T. Brashears, and **M.M. Brashears**. HACCP knowledge retention of individuals participating in sequential Introductory and Advanced HACCP training courses in Costa Rica. (Journal of Food Science)
16. Chaves, B.D., S. Pokharel, M.F. Miller, and **M.M. Brashears**. Lactic Acid Effectively Reduces the Concentration of Microbial Indicators on Beef Subprimals during Fabrication. (Journal of Food Protection)
17. Chaves, B.D., S. Pokharel, M.F. Miller, and **M.M. Brashears**. Validation of a Lactic Acid Spray as an Effective Antimicrobial Intervention for Beef Variety Meats. (Food Protection Trends)
18. Chaves, B.D., S.N. Ward-Motl, A. Echeverry, M.F. Miller, and **M.M. Brashears**. Survey of *Salmonella* in retail beef in Mexico and evaluation of potential antimicrobial interventions at the point of sell. (Food Safety)
19. Maradiaga, M., H. Den-Bakker, K.K. Nightingale, and **M.M. Brashears**. Whole-Genome Sequencing Characterization of antimicrobial resistant *Salmonella enterica* isolates associated with cattle at harvest in Mexico.

#### Other Publications

1. **Brashears, M.M.**, M.F. Miller, S. Trojan, J. Sarturi, M.T. Brashears, and C. Carpio, M. Bueso, B. Inestroza, R. Carmichael, J.R. Gomez, A. Gomez, N. Hardcastle, S. Morales, R. Paz and G. Valdivia. Turning byproducts to beef: Sustaining the cattle industry in Honduras. *AMSA MeatingPlace* June 2017.
2. Perri, L. with M. Gravely, P. Dawson and **M. Brashears** as Experts. Play It Safe. *Parents* May 2017.
3. Chaves, B.D. and **M.M. Brashears**. Mitigation of *Listeria monocytogenes* in Ready-to-Eat Meats Using Lactic Acid Bacteria. *Food Safety* Dec 2016/Jan 2017.

#### Abstracts Presented

##### 2017

Ayala, D., K.K. Nightingale, and **M.M. Brashears**. 2017. *Lactobacillus animalis* NP51 reduces *Escherichia coli* O157:H7 virulence. 63<sup>rd</sup> International Congress of Meat Science and Technology (ICoMST). Cork, Ireland.

English, A.R., A. Echeverry, J. O. Sarturi, T. L. Opheim, K. K. Nightingale, M. F. Miller and **M. M. Brashears**. 2017. Antimicrobial resistance of generic *Escherichia coli* in cattle feces as

impacted by dietary supplementation with *Lactobacillus Salivarius* L28. 63<sup>rd</sup> International Congress of Meat Science and Technology (ICoMST). Cork, Ireland.

Hanlon, K.E., M.F. Miller and **M.M. Brashears**. 2017. Frequency and AMR of *Salmonella* and *Campylobacter* isolated from small-ruminant fecal samples from the U.S., Australia and Bahamas. 63<sup>rd</sup> International Congress of Meat Science and Technology (ICoMST). Cork, Ireland.

Hanlon, K.E., M.F. Miller and **M.M. Brashears**. 2017. Presence of *Salmonella* isolated from small-ruminant carcasses in the United States. Meat Industry Suppliers Association Process Expo. Chicago, Illinois.

Ayala, D., **M.M. Brashears**, and K. K. Nightingale. 2017. Transcriptional Profiling of *Salmonella* Montevideo exposed to the probiotic *Lactobacillus animalis* NP51. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Alnajrani, M., K. Hanlon, A. English, A. Echeverry and **M.M. Brashears**. 2017. Comparison of Swabbing, Rinsing and Grinding as Sampling Methods for the Recovery of Indicator Microorganisms on Beef Trimmings. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Casas, D., B. Inestroza, A. Ramirez, **M.M. Brashears**, M.F. Miller and A. Echeverry P. 2017. Antimicrobial Resistance of *Salmonella* Isolated from Retail Beef and Beef Cattle during Harvesting in Honduras. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Castillo, A., D. Campos, J. Franco and **M.M. Brashears**. 2017. Reduction of *Salmonella* on a Meat-Based Pet Kibble Using *Lactobacillus Salivarius* (L28). International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

English, A.R., A. Echeverry, J.O. Sarturi, T.L. Opheim, K.K. Nightingale, M.F. Miller and **M.M. Brashears**. 2017. Antimicrobial resistance patterns of generic *Escherichia coli* isolated from feedlot cattle feces after feeding direct-fed microbials in diets with and without tylosin during finishing. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Hanlon, K.E., M.F. Miller and **M.M. Brashears**. 2017. Antimicrobial resistance patterns of *Salmonella* isolated from small-ruminant carcasses in the United States and Bahamas. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Ramirez-Hernandez, A., **M.M. Brashears**. 2017. Validation of a Chicken Surface Methodology to Assess the Performance of Antimicrobial Interventions on Chicken Parts. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Fermin, K., D. Stull, A. Neuber, K. Nightingale, and **M.M. Brashears**. 2017. Reduction of Molds and *Listeria monocytogenes* on Flour Tortilla utilizing Targeted Directional Microwave Technology. International Association for Food Protection (IAFP) Annual Meeting. Tampa, Florida.

Ayala, D., K.K. Nightingale, and **M.M. Brashears**. 2017. Development of an RNA-based detection method of *Lactobacillus animalis* NP51 on feed samples. IFT17 Institute of Food Technologists Meeting. Las Vegas, Nevada.

English, A.R., A. Echeverry, J.O. Sarturi, T.L. Opheim, K.K. Nightingale, M.F. Miller and **M.M. Brashears**. 2017. Tetracycline resistance patterns of *Enterococcus* and *Escherichia coli* recovered from feces of beef cattle entering a feedlot system. IFT17 Institute of Food Technologists Meeting. Las Vegas, Nevada.



Hanlon, K.E., M.F. Miller and **M.M. Brashears**. 2017 Antimicrobial resistance patterns of *Salmonella* isolated from small-ruminant retail meat samples collected in the Bahamas. IFT17 Institute of Food Technologists Meeting. Las Vegas, Nevada.

Campos, D., A. Castillo., J. Franco and **M.M. Brashears**. 2017. Lactic acid bacteria for the control of Salmonella in chicken fat used as pet food ingredient. IFT17 Institute of Food Technologists Meeting. Las Vegas, Nevada.

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English, A.R., A. Echeverry, J.O. Sarturi, T.L. Opheim, K.K. Nightingale, M.F. Miller, **M.M. Brashears**. 2017. Antimicrobial resistance patterns of *Enterococcus* isolated from feedlot cattle after feeding direct-fed microbials in diets with and without tylosin. American Meat Science Association (AMSA) 2017 Reciprocal Meats Conference (RMC). College Station, Texas

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Alnajrani, M., K. Hanlon, A. English, A. Echeverry and **M.M. Brashears**. 2017. Comparison of Swab and Grind Sampling Methods for Recovery of Indicator Microorganisms on Beef Trimmings Collected by N60 Sampling Technique. Beef Industry Food Safety Council (BIFSCo) Beef Industry Safety Summit. Houston, TX.

Castelli, E., D. Campos, K. Nightingale, A. English and **M.M. Brashears**. 2017. Effect of *Lactobacillus L28* on the Reduction of Shiga-Toxin Producing *Escherichia coli* in Cattle Manure Collected from Cattle Fed 3 Different Diets as an Environment Mitigation Treatment. Beef Industry Food Safety Council (BIFSCo) Beef Industry Safety Summit. Houston, TX.

## 2016

Arvelo-Yagua, I., A. Calle, **M.M. Brashears**, K. Hanlon, M. Sanchez-Plata, and A. English. 2016. Efficacy of *Salmonella* Detection in Ground Beef and Cilantro by Five Commercially Available Tests. *J Food Prot* 79 (Suppl): 119.

Arvelo I., Calle A., Hanlon K., Arteaga G., **Brashears M.**, Carpio C., Sanchez-Plata M. X. 2016. Comparison of five Salmonella detection methods in ground beef. Beef Industry Safety Summit, Austin, Texas.

Ayala, D., K.K. Nightingale, and **M.M. Brashears**. 2016. Molecular Characterization of *Salmonella* Isolates from Beef Cattle Lymph Nodes and Feces by Pulsed-Field

Electrophoresis. International Association for Food Protection (IAFP) Latin America Symposium. Cancun, Mexico.

Campos, D., A. Orange, D. Casas, and **M. Brashears**. 2016. Mechanisms of Inhibition of *Salmonella* by Lactic Acid Bacteria Cocktail (NP51, NP28, NP7, NP3). *J Food Prot* 79 (Suppl): 255.

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Hanlon, K., M. Miller, L. Guillen, A. Echeverry, E. Dormedy, B. Cemo, L. Branham, S. Sanders, and **M. Brashears**. 2016. Presence of *Salmonella*, *Escherichia coli* O157 and *Campylobacter* in Small Ruminants. *J Food Prot* 79 (Suppl): 186.

Hanlon, K.E., M.F. Miller, L.M. Guillen, A. Echeverry, S. Sanders, L.A. Branham, K.S. Spivey, and **M.M. Brashears**. 2016. Prevalence of *Salmonella* found on the surface of small-ruminant carcasses. *Meat Sci* 112:162.

Hanlon, K.E., N.C. Hardcastle, A.J. Garmyn, M.E. Bueso, T.L. Opheim, **M.M. Brashears**, and M.F. Miller. 2016. Effect of cattle finishing diet and product enhancement in Honduras to improve consumer eating experience of beef cooked to the traditional well-done degree of doneness. International Association for Food Protection Latin America Conference. Cancun, Mexico.

Inestroza, B., A. Ramirez, M.X. Sanchez-Plata, A.R. Parks, A. Echeverry, and **M.M. Brashears**. 2016. Thermal inactivation of *Salmonella* spp. in high fat ground beef. *Meat Sci* 112:166.

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Inestroza, B., English, A., Miller, M. F., **Brashears, M. M.** Antimicrobial Susceptibility of *Salmonella* Isolates from Beef Cattle in Honduras. International Association for Food Protection (IAFP) Latin America Symposium. Cancun, Mexico.

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Maradiaga, M., K.K. Nightingale, H. den Bakker, A. Echeverry, and **M.M. Brashears**. 2016. Phenotypic Characterization of Antimicrobial Resistance in *Salmonella enterica* Isolates Associated with Cattle at Harvest in Mexico. *J Food Prot* 79 (Suppl): 185.

Ortega, K., G. Loneragan, P. Ortega, and **M. Brashears**. 2016. Prevalence of *Salmonella* and Antibiotic-resistant *Campylobacter* in Retail Ground Beef in the United States. *J Food Prot* 79 (Suppl): 221.

Ortega, K.A, G.H. Loneragan, P.M. Ortega, L.S. Guillen, J.L. Vipham, J.C. Brooks, **M.M. Brashears**. 2016. Baseline study for prevalence of resistant and susceptible *Campylobacter* in retail ground beef. *Meat Sci* 162: 164.

Parks, A.R, M.F. Miller, K. Hanlon, S. Pokharel, K. Spivey, and **M.M. Brashears**. 2016. Validation of the efficacy of 4.55% FCC 88 lactic acid and 2.5% lactic acid/acetic acid (50/50) blend on offal meats and carcass surfaces under simulated industry conditions. *Meat Sci* 112: 167.

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Pokharel, S, M.F. Miller, A.R. Parks, and **M.M. Brashears**. 2016. The prevalence of *Escherichia coli* O157:H7 and *Salmonella* spp. on beef heads and variety meat. *Meat Sci* 112: 166.

Pokharel, S. B. Chaves, M. Alnajrani, and **M. Brashears**. 2016. Inhibition of *Listeria monocytogenes* on Deli Slicers and Food Contact Surfaces with Lactic Acid Bacteria. *J Food Prot* 79 (Suppl): 250.

Pokharel, S., J.C. Brooks, J.N. Martin, and **M. Brashears**. 2016. Internalization of *Salmonella enterica* Serotype Typhimurium in Beef Products as Influenced by Vacuum Marination and Antimicrobial Interventions. *J Food Prot* 79 (Suppl): 221.

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Ramirez-Hernandez, A., Orellana, D., Maradiaga, M., **Brashears, M.** Antimicrobial Resistance Patterns of *Salmonella enterica* Isolates Recovered Beef Cattle Presented in Mexico. Latin American Congress of Microbiology and Food Hygiene COLMIC, 2016. Medellin, Colombia.

Ramirez-Hernandez, A., Inestroza, B., Orellana, D., Maradiaga, M., **Brashears, M.** Antimicrobial Resistance Patterns of *Salmonella enterica* Isolates Recovered Beef Cattle Presented in Mexico and Honduras. Latin American Symposium in Food Safety, 2016. Cancun, Mexico.

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## 2015

Ayala, D., K.K. Nightingale, and M.M. Brashears. 2015. Differential Gene Expression of *Lactobacillus animalis* NP51 exposed to different Temperatures. International Association for Food Protection (IAFP) Annual Meeting, Portland, Oregon.

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Calle, M.A., Ramirez-Hernandez, A. Brashears, M. Poster presentation. Antibiotic Resistant *Escherichia coli* O157 isolated from cattle. ISVEE 14 Yucatan 2015, Merida, MX, Nov 2015.

Casas, D., Campos. D., Orange, A., Guillen. L., Zhang, Q., Brashears, MM. 2015. Mechanisms of inhibition of *Listeria monocytogenes* by lactic acid bacteria. Institute of Food Technologist (undergraduate research finalist) Chicago, IL.

Castelli, E., A. Krieg, D. L. Campos, and M. M. Brashears. 2015. Lactic acid bacteria (LAB) affect on mineral and Vitamin C content of fresh strawberries. Abstracts, International Association of Food Protection. Portland, OR.

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Fuentes, J.I., K.E. Hanlon, K.A. Ortega, M.M. Miller, M.M. Brashears. Microbial prevalence found in sheep fecal samples from the Lubbock, Texas area [abstract]. Presented at Texas Tech University Undergraduate Research Competition. March 31, 2015. Lubbock, TX

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## 2014

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Ruiz, H., M.F. Miller, L.D. Thompson, L.G. Garcia, J.C. Brooks, G.H. Loneragan, A. Echeverry, **M.M. Brashears**, and G.O. Cervera. 2014. *Salmonella* presence in lymph nodes and tonsils of swine harvested in Cancun and Merida, Mexico. *J. Meat Sci.* 96(1):488

Trojan, S., Brashears, T. Echeverry, A. and **Brashears, M.M.** 2014. Identification of barriers of Bahamian agriculture production: an assessment of stakeholder needs. *J. Anim. Sci.* Vol. 92, E-Suppl. 2// *J. Dairy Science*, Vol. 97. E- Suppl. 1, Page 200

Castelli, E., D. Campos, Q. Zhang and M.M. Brashears. 2014. Inhibition of *Listeria Monocytogenes* with a Lactic Acid Bacteria Treatment for Fresh Strawberries. Presented at the Texas Tech University Undergraduate Research Competition. April 15-17, Lubbock, TX.

Banegas, C., K. Fermin, D. Stull, B. Chaves and M.M. Brashears. 2014. Reduction of *Salmonella* and *Escherichia Coli* O157:H7 in Drinking Water using Microwave Technology. Presented at the Texas Tech University Undergraduate Research Competition. April 15-17, Lubbock, TX.

Fermin, K., D. Stull, A. Neuber, J.C. Brooks and M.M. Brashears. Reduction of *Listeria monocytogenes* on Beef Franks utilizing Targeted Directional Microwave Technology. 103<sup>rd</sup> Annual Meeting of the International Association for Food Protection, August 3 to 6, Indianapolis, IN.

Gray, A., G.H. Loneragan, A. Parks and M.M. Brashears. 2014. Attachment and Biofilm formation of Shiga Toxin Producing *Escherichia Coli* (STEC) to Stainless Steel at Varying Temperatures. Presented at the Texas Tech University Undergraduate Research Competition. April 15-17, Lubbock, TX.

Perez, O., K. Fermin, L. Garcia and M.M. Brashears. 2014. Reduction of *Listeria Monocytogenes* on Cured and Uncured Hotdogs using 5% Lactic Acid. Presented at the Texas Tech University Undergraduate Research Competition. April 15-17, Lubbock, TX.

## 2013

Ayala, D., M.M. Brashears, K. Nightingale, M. Miller, C. Narvaez Bravo, J.C. Brooks, and A. Brandt. 2013. Pulsed-field Gel Electrophoresis Subtyping of *Salmonella* Isolates from Carcasses, Lymph Nodes, and Fecal Samples from Cattle at Slaughter Facilities in Mexico. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Brashears, M.T., S. Morales, S. Trojan, S., A. Echeverry, and M.M. Brashears. 2013. An Evaluation of the Needs of Stakeholders within the Bahamian Food Production – Consumption Continuum. American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

Brenes, B., S. Discua, M.T. Brashears, and M.M. Brashears. 2013. Texas Tech University – Zamorano University Internship Program: International Agricultural Cooperation through Education and Research. Proceedings of the American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

Brizuela-Obando, S., M.T. Brashears, and M.M. Brashears. 2013. Faculty exchange between Texas Tech University (TTU) and Centre de Formation Fritz Lafontant (CFFL), Haiti. American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

Calle, A., M.M. Brashears, and G. Loneragan. 2013. Prediction of *Escherichia coli* O157 Load Using Immunomagnetic Separation and Regression Analysis. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Calle, A., S. Pokharel, N. Pond, and M.M. Brashears. 2013. Capture efficiency of immunomagnetic separation (IMS) as applied to E. coli STEC O-groups. American Society for Microbiology, 113th Annual Meeting, May 18-21, 2013, Denver, CO.

Calle, A., M. Sellers, G. Loneragan, and M.M. Brashears. 2013. Simultaneous Immunomagnetic Separation (IMS) of Five *Escherichia coli* STEC O-groups with Subsequent Differentiation Using Modified Rainbow Agar. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Castelli, E.M., D. Campos, Q. Zhang, and M.M. Brashears. 2013. Inhibition of *Listeria monocytogenes* on alfalfa sprouts using lactiguard® culture. Institute of Food Technologists (IFT) Annual Meeting and Food Expo. July 13-16, Chicago, IL.

Chaves, B., L. Garcia, A. Echeverry, M. Miller, and M.M. Brashears. 2013. Prevalence of *Salmonella enterica*, *Escherichia coli* O157:H7 and Non-O157 Shiga Toxin-producing *Escherichia coli* in Beef Cuts Sold at Retail Markets in Costa Rica. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Chaves, B., L. Garcia, A. Echeverry, M. Miller, M.M. Brashears. 2013. Evaluation of Process Control to Prevent Contamination of Beef with Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) in U.S. Export Abattoirs in Costa Rica. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Chaves, B.D., M. Maradiaga, M.A. Calle, L. Thompson, S.P. Jackson, T. Jackson, M.F. Miller, L.G. Garcia, A. Echeverry, H. Ruiz, and M.M. Brashears. 2013. Evaluation of process control to prevent contamination of beef with non-O157 shiga toxin-producing *Escherichia coli* (STEC) in U.S. export abattoirs in Honduras and Nicaragua. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 23-26, 2013, Auburn, AL.

Guillen, L., J. Vipham, A. Pond, N. Pond, G. Loneragan, and M.M. Brashears. 2013. Mitigation of *Salmonella* in Cattle Lymph Nodes in a Commercial Feedlot Setting Using NP51, a *Lactobacillus*-based Pre-harvest Intervention. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Hawkins, A., M.T. Brashears, and M.M. Brashears. 2013. Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-TIF Beef Packing Plants in Mexico. American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

Jaroni, D., K. Sullivan, M.M. Brashears, T. Brashears, G. Loneragan, C. Richards, A. Pond, and M. Miller. 2013. Identification of Contamination Sources and Prevalence of *Escherichia coli* O157:H7 and *Salmonella* on Small-scale Cow/Calf Operations in Oklahoma, Texas and Louisiana. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Jasti, N., W.E. Chaney, A. Echeverry, G. Loneragan, K. Nightingale, and M.M. Brashears. 2013. Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) Utilizing a Hot Carcass Model and *Escherichia coli* O157:H7 as an Indicator. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Jasti, N., W.E. Chaney, A. Echeverry, G. Loneragan, K. Nightingale, and M.M. Brashears. 2013. Efficacy of Lactic Acid, Hot Water, and Acidified Sodium Chlorite for the Reduction of Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) Utilizing Chilled Beef Subprimals and *Escherichia coli* O157:H7 as an Indicator. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Khodammahammaid, A., Q. Zhang, D. Campos, and M.M. Brashears. 2013. Antimicrobial Activity of Lactiguard® against Foodborne Pathogens in Laboratory Media. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Liao, Y. T., G. H. Loneragan, J. C. Brooks, A. Echeverry, M. F. Miller, and M. M. Brashears. 2013. Establishment of non-0157 shiga toxin-producing *Escherichia Coli* (STEC) baseline of retail ground beef in the United States. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 23-26, 2013, Auburn, AL.

Maradiaga, M., M. Miller, A. Echeverry, L. Garcia, S. Gragg, H. Ruiz, A. Calle, and M.M. Brashears. 2013. Prevalence of *Salmonella* on Beef Hides and Carcasses at an Abattoir in Merida, Mexico. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Maragiada, M., M. Miller, L. Thompson, A. Echeverry, L. Garcia, M.M. Brashears, S. Gragg, A. Calle, A. Pond, and S. Ward. 2013. Baseline of *Salmonella* Prevalence in Retail Beef and Produce from Honduras and Mexico. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Newsome, S., M.T. Brashears, and M.M. Brashears. 2013. A Case Study Analysis of Organizational Climate and Food Safety in a Federally Inspected Beef Packing Plant in Veracruz, Mexico. American Association for Agricultural Education National Research Conference, April 27-May 1, Miami, FL.

Ortega, G., M. Miller, A. Calle, K. Ortega, A. Echeverry, and M. Brashears. 2013. Prevalence of *Escherichia coli* Non-O157:H7 STEC in Beef in Mexico. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.



Ortega, G., K. Ortega, A. Calle, A. Echeverry, and M.M. Brashears. 2013 Prevalence of *E. coli* non-O157:h7 STEC in beef in Mexico. Presented at the Texas Tech University Undergraduate Research Competition. April 22-25, 2013. Lubbock, TX.

Parks, A., K. Nightingale, J.C. Brooks, M. San Francisco, L. Thompson, G. Loneragan, and M.M. Brashears. 2013. Attachment of Shiga Toxigenic *Escherichia coli* (STEC) on Stainless Steel Hex Nuts in Minimal and Full Nutrient Broth. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Parks, A.R., K.K. Nightingale, J.C. Brooks, M. San Francisco, L.D. Thompson, G.H. Loneragan, and M.M. Brashears. Attachment of Shiga-Toxigenic *Escherichia coli* (STEC) on Stainless Steel Hex Nuts. American Society for Microbiology, 113th Annual Meeting, May 18-21, 2013, Denver, CO.

Pond, A., M. Brashears, G. Loneragan, L. Guillen, J. J. Vipham, and N. Pond. 2013. Reduction of *Escherichia Coli* 0157 and non0157 groups in the feces of commercial feedlot cattle using a high-dose of NP51, A *Lactobacillus*-based pre-harvest intervention. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June June 23-26, 2013, Auburn, AL.

Pond, N., A. Pond, L. Guillen, J. Vipham, B. Johnson, G. Loneragan, and M.M. Brashears. 2013. Evaluation of NP51 Feed Additive in a Research Feedlot Facility and Its Effectiveness in Reducing Shiga Toxin-producing *Escherichia coli* (STEC) in Cattle Feces. 100<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 28-31, Charlotte, NC.

Ruiz, H., M.F. Miller, S. Gragg, G.H. Loneragan, L.G. Garcia, and M.M. Brashears. 2013. Salmonella prevalence in beef lymph nodes and feces from cattle harvested at five Mexican abattoirs. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June June 23-26, 2013, Auburn, AL.

Ruiz, H., M.F. Miller, L.D. Thompson, J.C. Brooks, G.H. Loneragan, A. Echeverry, G.O. Cervera, and M.M. Brashears. 2013. Prevalence of Salmonella in Lymph Nodes of Swine Harvested in Mexico. Presented at the 2013 Beef Industry Safety Summit (BIFSCO). March 13-15, Dallas, TX.

Ruiz, H., M. F. Miller, L. D. Thompson, L. G. Garcia, C. Brooks, G. H. Loneragan, A. Echeverry, M. M. Brashears, and G. O. Cervera. 2013. *Salmonella* presence in lymph nodes and tonsils of swine harvested in Cancun and Merida, Mexico. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 23-26, 2013, Auburn, AL.

Salgado, E., M. Maradiaga, J.K. Torres, A. Calle, and M.M. Brashears. 2013. Reduction of *Salmonella enteria* and *Listeria Monocytogenes* in cantaloupes and mangoes using low-cost chemical antimicrobial interventions. Institute of Food Technologists (IFT) Annual Meeting and Food Expo. July 13-16, Chicago, IL.

Sunkara, V. K., J. C. Brooks, W. E. Chaney, J. N. Martin, and M. M. Brashears. 2013. Reduction of pathogenic bacteria in ground beef using a *Lactobacillus*-based biological intervention. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June June 23-26, 2013, Auburn, AL.

Vipham, J. L., G. H. Loneragan, A. Pond, L. M. Guillen and M. M. Brashears. 2013. Reduction of *Salmonella* in cattle subiliac lymph nodes in a research feedlot setting using a *Lactobacillus Acidophilus* (NP51) based pre-harvest intervention. 66<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 23-26, 2013, Auburn, AL.

Zhang, Q., K. Nightingale, A. Khodammohammadi, and M.M. Brashears. 2013. Inactivation of *Listeria Monocytogenes* by lactic acid bacteria as influenced by culture media and temperature. Institute of Food Technologists (IFT) Annual Meeting and Food Expo. July 13-16, Chicago, IL.

## 2012

Calle, A., M.M Brashears, and G.H Loneragan. 2012. Effect of Bovamine® on Prevalence and Concentration of *Escherichia coli* O157:H7 and Non-O157 Shiga Toxin-producing *Escherichia coli* (STEC) on Beef Feedlot Cattle. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Calle, M.A., G.H. Loneragan, and M.M. Brashears. 2012. Effect of Bovamine® on prevalence and concentration of *Escherichia coli* O157:H7 and non-O157 Shiga-toxin producing *Escherichia coli* (STEC) on beef feedlot cattle. Detection through the real time PCR BAX® system from DuPont Qualicon. Beef Safety Summit, March 6-9, Tampa, FL.

Campos, D., Q. Zhang, and M.M. Brashears. 2012. Inhibition Activity of Lactic Acid Bacteria against *Salmonella*, *Escherichia coli* O157:H7 and non-O157 STECs in Ground Beef. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Chaney, W.E., Y.T. Liao, M.J. Wolf, A.R. Parks, J. Martin, A.J. Garmyn, A. Echeverry, L.D. Thompson, M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. 2012. *Escherichia coli* O157:H7 and non-O157 STEC Survival and Reduction on Intact Beef Subprimal and Non-intact Beef Trim and Steaks by Intervention and Cooking Processes. Beef Safety Summit, March 6-9, Tampa, FL.

Chaney, W.E., V.K. Sunkara, M.F. Miller, and M.M. Brashears. 2012. Reduction of “Big 6” Non-O157 STEC on Chilled Beef Sub-primals Using 5% Lactic Acid. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Gragg, S.E., G.H. Loneragan, K.K. Nightingale, J.R. Elder, H. Ruiz, M.F. Miller, A. Echeverry, and M.M. Brashears. 2012. Prevalence and Characterization of *Salmonella* Recovered from Lymph Nodes and Feces of Cattle at Harvest in Mexican Slaughter Facilities. Beef Safety Summit, March 6-9, Tampa, FL.

Gragg, S., G. Loneragan, K. Nightingale, J. Elder, H. Ruiz, M. Miller, A. Echeverry, and M. Brashears. 2012. Prevalence and Characterization of *Salmonella* Recovered from Lymph Nodes and Feces of Cattle at Harvest in Mexican Slaughter Facilities. 65<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 15-20, Fargo, ND.

Gragg, S., K. Nightingale, J. Elder, H. Ruiz, G.H. Loneragan, M.F. Miller, A. Echeverry, and M.M. Brashears. 2012. Characterization of *Salmonella* Isolated from the Lymph Nodes and Feces of Cattle Presented for Harvest at a Slaughter Facility in Mexico. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Hartzog-Hawkins, A. Echeverry, M.T. Brashears, L. D. Thompson, M.F. Miller, J. Zamora, L. G. Garcia, C. Narvaez, L. Lemons, M. Shaw, A. Pond, H. Ruiz, M. Maradiaga, A. Calle and M.M. Brashears. Organizational Climate and Food Safety Training Change Employee Behaviors and Pathogen Loads in Non-inspected Beef Packing Plants in Mexico. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Ison, J.J., G.H. Loneragan, G.E. Erickson, R.A. Moxley, D.R. Smith, and M.M. Brashears. 2012. A Meta-analysis of the association of *Lactobacillus acidophilus* NP51 administration with *Escherichia coli* O157 in feces and on hides of feedlot cattle. Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), December 2-4, Chicago, IL.

Ison, S.A., G.H. Loneragan, M.M. Brashears, B. Norby, and H.M. Scott. 2012. Effect of Flavophospholipol and Environment on Antimicrobial Resistance in Beef Cattle. Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), December 2-4, Chicago, IL.

Ison, S.A., G.H. Loneragan, B.C. Meiwes, S.J. Trojan, J.J. Ison, M.M. Brashears, H.M. Scott, P. McDermott, S. Ayers, M. Torrence. Antimicrobial susceptibility of *Escherichia coli* and *Salmonella* isolated from feedlot cattle: a NARMS pilot study. Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), December 2-4, Chicago, IL.

Lemons, L., M.T. Brashears, A. Hartzog, A. Echeverry, L. Thompson, M.F. Miller, L. Garcia, and M.M. Brashears. 2012. A Comparison of Food Safety Climate at Municipal and Private Beef Slaughter Plants in Mexico. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Liao, Y.T., J.C. Brooks, J.N. Martin, A. Echeverry, G.H. Loneragan, and M.M. Brashears. 2012. Spray Intervention Treatments and Cooking to reduce *Escherichia coli* O157:H7 and Non-O157 STECs on the Surface of Beef Subprimals, and within Needle-Tenderized Steaks. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Loneragan, G.H., D.U. Thomson, B.A. Butler, M.M. Brashears, R.M. McCarthy, T.M. Arthur, J.M. Bosilevac, N. Kalchayanand, J.W. Schmidt, T.L. Wheeler, A.L. Siemens, D.L. Schaefer, C.B. Rose, J.B. Ruby, T.C. Bryant, R.J. Algino, B.W. Wileman, D.T. Burkhardt, L.M. Slinden, and D.A. Emery. 2012. Vaccination to control *E. coli* O157 in cattle housed in commercial production systems. International symposium on Verotoxigenic *E. coli*, May, Amsterdam.

McCarthy, R.M., G.H. Loneragan, H. Donely, L.I. Wright, D.U. Thomson, J.B. Morgan, K.K. Nightingale, M.M. Brashears. 2012. Commercial Evaluation of an SRP-containing *Escherichia coli* Bacterial Extract Vaccine. Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), December 2-4, Chicago, IL.

Maradiaga, M., M.F. Miller, L. Thompson, A. Calle, A. Pond, S. Ward, A. Echeverry, L. Garcia, and M.M. Brashears. 2012. Baseline of *Salmonella* prevalence in retail beef and produce in Honduras and Mexico. Annual Meeting of the Institute of Food Technologists (IFT), June 26-28, Las Vegas, NV.

Narvaez-Bravo, C., M.F. Miller, A. Rodas-González, A. Calle, M.T. Brashears, A. Echeverry, M. Aslam, and M.M. Brashears. 2012. Virulence characterization of *Escherichia coli* O157:H7 isolated from fecal samples and beef carcasses in Mexico. 58<sup>th</sup> International Congress of Meat Science and Technology, August 12-17, Montréal, Canada.

Ortega, G., A. Calle, A. Echeverry, and M.M. Brashears. 2012. Detection of *Salmonella* and *Escherichia coli* O157:H7 (*stx* and *eae* genes) at different concentrations of viable and nonviable cells through the BAX® System from Dupont Qualicon. Annual Meeting of the Institute of Food Technologists (IFT), June 26-28, Las Vegas, NV.

Pond, A., G.H. Loneragan, M.T. Brashears, D. Jaroni, M.F. Miller, L. Lemons, and M.M. Brashears. 2012. Prevalence of *Salmonella* and *Escherichia coli* O157:H7 in Cow/Calf Operations in Texas, New Mexico and Oklahoma during the Summer and Fall Months. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Ruiz, H., M. Miller, G. Loneragan, S. Gragg, M. Brashears, and L. Garcia. 2012. *Salmonella* Prevalence in Lymph Nodes and Feces of Cattle Presented for Harvest in Mexico. 65<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 15-20, Fargo, ND.

Tapp III, W.N., S.E. Gragg, J.C. Brooks, M.M. Brashears, and M.F. Miller. 2012. Reduction of *Escherichia coli* O157:H7 following application of various sanitizing treatments to harvesting knives. 65<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 15-20, Fargo, ND.

Ward, S., M.F. Miller, A. Echeverry, L. Garcia, G.H. Loneragan, A. Pond, T. Jackson, L. Thompson, S. Jackson, J.C. Brooks, R. G. Ramirez Porras, G. Cervera, and M.M. Brashears. 2012. Reduction of *Salmonella* Using Lactic Acid and Potassium Lactate on Non-federally Inspected Whole Muscle Beef Steaks Purchased in Meat Markets of Mexico. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Webb, H.E., G.H. Loneragan, S.E. Gragg, M.M. Brashears, K.K. Nightingale, T.M. Arthur, J.M. Bosilevac, N. Kalchayanand, J.W. Schmidt, R. Wang, and D.M. Brichta-Harhay. 2012. *Salmonella enterica* in lymph nodes of cull and fed cattle at harvest. Annual Meeting of the Conference of Research Workers in Animal Diseases (CRWAD), December 2-4, Chicago, IL.

Willems, A., J.C. Brooks, A. Parks, L. Jackson, and M.M. Brashears. 2012. Heat Tolerance of Shiga-toxigenic *Escherichia coli* (STEC) in Laboratory Media. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

Wolf, M., M.F. Miller, A. Parks, G.H. Loneragan, A. Garmyn, L. Thompson, and M.M. Brashears. 2012. Validation of Lactic Acid Dip and Spray in Reducing *Escherichia coli* O157:H7, *Salmonella*, and Non-O157 Shiga-toxigenic *Escherichia coli* (STEC) on Beef Trim and Ground Beef. 99<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 22-25, Providence, RI.

## 2011

Brown, T.R., M.M. Brashears, C. Chancey, J.N. Martin, A. Echeverry, S.P. Jackson, L.D. Thompson, and J.C. Brooks. 2011. Influence of lactic acid spray applied in a cold environment and vacuum packaged storage on the presence of *Escherichia coli* O157:H7 on beef strip loins. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Chaney, W.E., G.H. Loneragan, and M.M. Brashears. 2011. Corn-Based Distiller's Grain and the Burden of *Escherichia coli* O157:H7 in Commercial Feedlot Settings and Development of a Semi-quantitative Method to Estimate Concentration of *E. coli* O157:H7. Beef Safety Summit, March 2-4, Dallas, TX.

Chaney, W.E., G.H. Loneragan, and M.M. Brashears. 2011. A Semi-Quantitative Methodology for Escherichia coli O157:H7 in Bovine Feces. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Chaney, W.E., G.H. Loneragan, H.M. Scott, and M.M. Brashears. 2011. Development of a semi-quantitative ranking scheme to estimate the concentration of Escherichia coli O157:H7 in bovine feces. 92<sup>nd</sup> Annual Meeting of the Conference of Research Workers in Animal Diseases, December 4-6, Chicago, IL.

Chaney, W.E., G.H. Loneragan, R. McCarthy, M.F. Miller, B.J. Johnson, J.C. Brooks, and M.M. Brashears. 2011. Effects of Corn-Based Distillers Grain (DG) Inclusion into Feeding Rations on the Burden of Escherichia coli O157:H7 in Commercial Feedlot Settings. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Daniels, P., M. Miller, A. Laury, G. Loneragan, M. Brashears, and C. Brooks. 2011. Testing for the presence of Salmonella in dog treats through in plant validation, inoculation, and cooking. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Gragg, S.E., G.H. Loneragan, D.M. Brichta-Harhay, T.M. Arthur, J.M. Bosilevac, N. Kalchayanand, R. Wang, J.W. Schmidt, J.C. Brooks, S.D. Shackelford, T.L. Wheeler, T.R. Brown, and M.M. Brashears. 2011. Salmonella in Lymph Nodes of Cattle Presented for Harvest. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Laury A.M., K. Fermin, D. Stull, A. Neuber, J.C. Brooks, M.T. Brashears, C. Alvarado, and M.M. Brashears. 2011. Reduction of Methicillin-resistant Staphylococcus aureus (MRSA) on towels utilizing targeted directional microwave technology. 111<sup>th</sup> General Meeting of the American Society for Microbiology, May 21-24, New Orleans, LA.

Laury A.M., K. Fermin, D. Stull, A. Neuber, J.C. Brooks, M.T. Brashears, C. Alvarado, and M.M. Brashears. 2011. Re-distribution of Methicillin-resistant Staphylococcus aureus (MRSA) during the laundering of cotton towels. 111<sup>th</sup> General Meeting of the American Society for Microbiology, May 21-24, New Orleans, LA.

Laury A.M., K. Fermin, D. Stull, A. Neuber, J.C. Brooks, M.T. Brashears, C. Alvarado, and M.M. Brashears. 2011. Reduction of Salmonella on jalapeño peppers, peanuts, and dry dog food utilizing targeted directional microwave technology. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Liao, Y.T., A. Echeverry, A. Ulmer, R. Lacey, D. Henroid, M. Binkley, and M.M. Brashears. 2011. Evaluation of Hygienic Practices and Efficacy of an Educational Hand-washing Intervention among Restaurants in Lubbock and San Francisco. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.



Martin, J.N., M.M. Brashears, C. Chancey, A. Echeverry, S.P. Jackson, L.D. Thompson, and J.C. Brooks. 2010. Reduction of *E. coli* O157:H7 using lactic acid and cooking in needle tenderized beef strip steaks. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Narvaez-Bravo, C., M.F. Miller, S. Jackson, T. Jackson, A. Rodas-Gonzalez, A. Echeverry, K. Pond, and M.M. Brashears. 2011. Comparison of *Salmonella* and *E. coli* O157 prevalence on beef carcasses harvested in Mexico under two different production procedures under TIF regulations. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Narvaez-Bravo, C., M.F. Miller, T. Jackson, S. Jackson, A. Rodas-Gonzalez, K. Pond, A. Echeverry, and M.M. Brashears. 2011. Determination of risk factors associated with *Salmonella* and *E. coli* O157 prevalence on carcasses in a Mexican slaughter plant. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Pond, A., M.F. Miller, A. Echeverry, G. Loneragan, and M.M. Brashears. 2011. *Salmonella* and *E. coli* O157:H7 prevalence on beef carcasses in a non-TIF harvest plant in the Cuautla, Mexican. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Pond, A., M.F. Miller, A. Echeverry, G.H. Loneragan, M.T. Brashears, R. Ramírez Porras, G. Ordaz Cervera, and M.M. Brashears. 2011. *Salmonella* and *E. coli* O157:H7 Prevalence on Beef Carcasses in a Non-TIF Harvest Plant in the Mexican Yucatan. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Pond, A., M.F. Miller, T. Jackson, A. Echeverry, E. Randazo, and M.M. Brashears. 2011. Validation of Lactic Acid Interventions on the Reduction of *Escherichia coli* Biotype I, Coliforms and Total Aerobic Bacteria on Chilled Beef Products Processed at a commercial US slaughter facility. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Pond, A., M.F. Miller, T. Jackson, E. Randazo, and M.M. Brashears. 2011. Validation of lactic acid and ASC Interventions on the reduction of *Escherichia coli* biotype I, coliforms and total aerobic bacteria on beef carcasses processed at a commercial U.S. slaughter facility. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Tapp, W.N. III, J.W.S. Yancey, J.K. Apple, M.J. Wolf, A.M. Laury, J.C. Brooks, M.M. Brashears, and M.F. Miller. 2011. Shelf life extension, organoleptic variation, and pathogenic reduction of non-treated beef patties. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Vipham, J.L., M.F. Miller, G.H. Loneragan, A. Echeverry, J.C. Brooks, W.E. Chaney, and M.M. Brashears. 2010. *Salmonella*, *Campylobacter*, and Putative Non-O157 Shiga Toxin-Producing *Escherichia coli* (STEC) in Ground Beef and Whole Muscle Beef Cuts in the

United States. 98<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 31-August 3, Milwaukee, WI.

Vipham, J.L., M.F. Miller, G.H. Loneragan, A. Echeverry, J.C. Brooks, W.E. Chaney, and M.M. Brashears. 2011. Salmonella, Campylobacter, and putative non-O157 shiga toxin-producing *Escherichia coli* (stec) prevalence in ground beef and whole muscle beef cuts at retail in the United States. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

Ward, S.N., A. Echeverry, M.M. Brashears, A. Pond, L. Garcia, T. Jackson, L. G. Thompson, K. Pond, G. Loneragan, J. C. Brooks, and M.F. Miller. 2011. Effects of lactic acid on Salmonella levels on non-federally-inspected whole muscle beef steaks purchased in meat markets of Mexico. 64<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-22, Manhattan, KS.

## 2010

Binkley, M., S. Nanivadekar, L. Thompson, and M.M. Brashears. 2010. Microbial testing of the consumer environment in foodservice establishments: a pilot study. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Brown, A.L., E. Karunasena, J.C. Brooks, A. Echeverry, and M.M. Brashears. 2010. Inhibition of *Escherichia coli* O157:H7 and *Clostridium sporogenes* in spinach packaged in modified atmospheres after treatment with chlorine and lactic acid. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Chaney, W.E., A. Echeverry, H. Ruiz, M.F. Miller, M.M. Brashears. 2010. Efficacy of Brine Chilling on the Reduction of *Escherichia coli* O157:H7 and *Salmonella* on Hot Beef Carcass Surfaces. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Echeverry, A., T. Jackson, A. Laury, S. Gragg, A. Brown, W.E. Chaney, L. Yen-Te, M.F. Miller, and M.M. Brashears. 2010. Validation of a hot water wash as a Carcass Intervention in a Beef Processing Plant. 63<sup>rd</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-23, Lubbock, TX.

Echeverry, A., T. Jackson, A. Laury, S. Gragg, A. Brown, W.E. Chaney, L. Yen-Te, M.F. Miller, and M.M. Brashears. 2010. Validation of Lactic Acid as an Antimicrobial Intervention in a Beef Processing Plant. 63<sup>rd</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-23, Lubbock, TX.

Echeverry, A., A. Pond, C. Narváez-Bravo, M.F. Miller, T. Jackson, A. Laury, K. Pond, G.H. Loneragan, M.T. Brashears, N. Huerta-Leidenz y M.M. Brashears. 2010. Prevalence of Salmonella in Beef and Pork in Mexican Retail Markets: Its Relationship with Observations taken at Different Slaughter and supplier Plants and its Impact on Final Product Safety [*In Spanish: Prevalencia de Salmonella en Carne de Res y Cerdo en Mercados Minoristas Mexicanos: Su Relacion con Observaciones en Diferentes Plantas de Sacrificio Suplidoras e Impacto en la Inocuidad del Producto Final*]. 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21-24, Bogota, Colombia.

Henroid, D., M. Binkley, R. Lacey, A. Ulmer, and M.M. Brashears. 2010. Handwashing practices in California and Texas Quick Service and Full Service Restaurants. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Laury, A, A. Echeverry, M. Alvarado, S. Gragg, A. Brown, C. Narvaez, P. Sunkara, and M.M. Brashears. 2010. Electrostatically sprayed lactic acid bacteria as a pre-harvest intervention strategy for reduction of *Escherichia coli* O157:H7 on spinach plant. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Narváez-Bravo, C., A. Echeverry, A. Rodas-González, M.F. Miller, T. Jackson, K. Pond, A. Laury, W.E. Chaney, M.T. Brashears, G.H. Loneragan, y M.M. Brashears. 2010. Seasonal prevalence of Salmonella and E. coli O157: H7 in beef cattle and its impact on different stages of Beef in a slaughterhouse in Mexico [In Spanish: *Prevalencia Estacional De Salmonella Y E. coli O157:H7 En Ganado De Engorde Y Su Impacto En Diferentes Etapas Del Procesamiento De Carne De Res En Una Planta De Faenado En México*]. 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21-24, Bogota, Colombia.

Narvaez-Bravo, C., M.F. Miller, A. Echeverry, K. Pond, and M.M. Brashears. 2010. *Salmonella* and *E. coli* O157:H7 prevalence in cattle and on carcasses in a vertically integrated feedlot and harvest plant in Mexico. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Pond, A. R., C. Gardner, W. E. Chaney, A. Echeverry, A. Laury, and M.M. Brashears. 2010. Validation of beefside on the reduction of *Salmonella* and *Escherichia coli* O157:H7 on a beef carcasses calf model. 63<sup>rd</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-23, Lubbock, TX.

Pond, A., M.F. Miller, A. Echeverry, G.H. Loneragan, M. Salud Rubio, A. Chavez, and M.M. Brashears. 2010. *Salmonella* and Pathogenic *E. coli* Prevalence and Generic *E. coli* Quantitative Baselines in Raw Pork and Beef at Retail Outlets in Mexico. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.

Sunkara, P., A. Echeverry, G.H. Loneragan, M.F. Miller, A. Pond, E. Karunasena y M.M. Brashears. 2010. Antibiotic Resistance Profiles in Salmonella serotypes isolated from samples of Beef and Pork obtained from Retail Establishments in Mexico [In Spanish: *Perfiles De Resistencia A Los Antibióticos En Serotipos De Salmonella Aislados De Muestras De Carne De Res Y De Cerdo En Establecimientos De Venta Al Público En México*]. 10th National Congress of Food Science and Technology ACTA, XVI Latin American Seminar of Food Science and Technology ALACCTA and 2nd Latin American symposium on food safety (IAFP), September 21-24, Bogota, Colombia.

Sunkara, P., G.H. Loneragan, M.F. Miller, A. Echeverry, E. Karunasena, and M.M. Brashears. 2010. Antibiotic resistance profiles of cattle associated Salmonella serotypes in Mexico. 63<sup>rd</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 19-23, Lubbock, TX.

Sunkara, P., G.H. Loneragan, M.F. Miller, A. Echeverry, E. Karunasena, and M.M. Brashears. 2010. Antibiotic Resistance Profiles of Cattle Associated Salmonella Serotypes in United States and Mexico. 97<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 1-4, Anaheim, CA.



## 2009

Chaney, W.E., E. Karunasena, A. Echeverry and M.M. Brashears. 2009. Influence of Modified Atmosphere Packaging (MAP) on *Escherichia coli* O157:H7 Growth and Virulence: Effects on Shiga Toxin and Biofilm Production. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Chaney, W.E., E. Karunasena, M.M. Brashears. 2009. Influence of Food-Associated Modified Atmosphere (MAP) and Overwrap Packaging on *Escherichia coli* O157:H7 Static Biofilm Formation in Tryptic Soy Broth (TSB) Suspension. 109<sup>th</sup> Annual Meeting of American Society for Microbiology, May17-21, Philadelphia, PA.

Dow, A.E., C. Alvarado, P. Takhar, M.M. Brashears. 2009. Control of *Listeria monocytogenes* on contact and non- contact surfaces by electrostatic spraying of quaternary. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Gragg, S.E. and M.M. Brashears. 2009. Reduction Of *Escherichia coli* O157:H7 in Fresh Spinach Using Chlorine And Lactic Acid Bacteria As A Multi-Hurdle Intervention. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Hughes, M.K., B.M. Hughes, G.H. Loneragan, and M.M. Brashears. 2009. Selecting Susceptible and Resistant *Salmonella* Serovars for Cocktail Preparation: A Case Study in Mitigating Sample Bias Using Statistical Methods. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Karunasena, E., E.P. Kiernan, P. Kurkure, R. Lackey, and M.M. Brashears. 2009. Contributors to Host Health by Probiotics in an *In vivo* Model for *Mycobacterium avium* subspecies *paratuberculosis* (MAP) Associated Enteric Disease: Effects on Host Gastro-Intestinal Physiology, Immunity, and Flora. 109<sup>th</sup> Annual Meeting of American Society for Microbiology, May17-21, Philadelphia, PA.

Laury, A.M., M.V. Alvarado, J.C. Brooks, A. Echeverry, and M.M. Brashears. 2009. Inhibition of Growth of *Escherichia coli* O157:H7 and *Salmonella* in ground beef using modified atmosphere packaging systems. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Laury, A.M. and M.M. Brashears. 2009. Survival of Lactic Acid Bacteria In Various Water Sources And Sandy Loam Soil. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

Pond, A., A. Echeverry, and M.M. Brashears. 2009. Validation of dosage and shelf-life properties of beef products treated with bovine meat cultures. 62<sup>nd</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 21-24, Rogers, AR.

Yanamala, S., G.H. Loneragan, M.F. Miller and M.M. Brashears. 2009. Microbial Contamination of spinach placed in close proximity of cattle feed yard operations. 96<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 12-15, Grapevine, TX.

## 2008

Alvarado, M., A. Laury, C.Z. Alvarado, M.M. Brashears. 2008. Evaluation of Spraying a Lactic Acid Based Antimicrobial Product on the Reduction of Salmonella on Broiler Chickens. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Chaney, W.E., E. Karunasena, S.E. Gragg, M.M. Brashears. 2008. Reduction of E.coli 0157:H7 DSC in Fresh Commercial Spinach by Lactic Acid Bacteria. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Collins, J., J.C. Brooks, A. Echeverry, M.M. Brashears, M.F. Miller. 2008. Sensory Properties of Needle Tenderized and Injected Beef after Treatment with Intervention Strategies to Control Food-Borne Pathogens. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Dow, A., C.Z. Alvarado, M.M. Brashears. 2008. Reduction of Salmonella in Ground Turkey Breasts with a Lactobacillus-Based Intervention. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Echeverry, A., J.C. Brooks, M.M. Brashears. 2008. Validation of Intervention Strategies to Control E.coli 0157:H7 and Typhimurium DT 104 in Injected Beef at the Retail Level. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Echeverry, A., J.C. Brooks, M.F. Miller, J. Collins, M.M. Brashears. 2008. Validation of Intervention Strategies to control E.coli 0157:H7 and Salmonella Typhimurium DT 104 in Beef Subjected to Mechanical Tenderization in a Simulated Packer Setting. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Echeverry, A., J.C. Brooks, M.F. Miller, J. Collins, M.M. Brashears. 2008. Validation of Intervention Strategies to Control E. coli 0157:H7 and Salmonella Typhimurium DT 104 in Beef Subjected to Blade Tenderization at the Purveyor. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Gasser, S., W.E. Chaney, M. Lyte, K.W. McMahon, M. Galyean, Enusha Karunasena, and M.M. Brashears. 2008. Consequences of Stress and Diet on the Endocrine and Immune Systems of Cattle and Their Effects on *Escherichia coli* 0157:H7 & *Salmonella* species and Seasonal Shedding. ASM General Meeting, June 1-5, Boston, MA.

Gragg, S.E., J.C. Brooks, A. Laury, and M.M. Brashears. 2008. Effect of Lactic Acid Producing Bacteria DSC on the Sensory Characteristics of Fresh Spinach. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Gragg, S.E., A. Laury, M.F. Miller, and M.M. Brashears. 2008. Environmental Contamination of Spinach in Close Proximity to Cattle Operations. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Karunasena, E., A.M. Zischkau, E.P. Kiernan, S.J. Gasser, K.W. McMahon, S.R. Takhar, and M.M. Brashears. 2008. Consequences of a Direct Fed Probiotic on Natural Gut Flora in an *in vivo*

study. International Association for Food Protection (IAFP) Latin America, May 26-28, Campinas, Brazil.

Karunasena, E., E.P. Kiernan, A.M. Zischkau, A.M. Lopez, S.R. Takhar, and M.M. Brashears. 2008. In Vitro Growth and Virulence of *Escherichia coli* 0157:H7 in Gut, Serum, and Fecal Content of BALB/c Mice Fed Probiotics: Implications of a Diet on Host, Environment, & Pathogen. ASM 2<sup>nd</sup> Conference on Beneficial Microbes, October 12-16, San Diego, CA.

Kunze, D.J., T. Poole, R. Anderson, M.M. Brashears, T. E. Besser, J. B. Daniels, T. M. Platt, and G.H. Loneragan. 2008. Molecular characterization of non-type specific *E. coli* isolates recovered from cattle exposed to ceftiofur. 89<sup>th</sup> Annual Meeting of the Conference of Research Workers in Animal Diseases, December 7-9, Chicago, IL.

Laury, A., M. Alvarado, G. Nance, J.C. Brooks, and M.M. Brashears. 2008. Evaluation of the Reduction of *E.coli* 0157:H7 and *Salmonella* spp. By Spraying a Lactic Acid- Based Antimicrobial Product on USDA Select Beef Tips. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Loneragan, G.H., L. R. Matthews, A. Daniels, T. Edrington, D. Nisbet, T. M. Platt, R.M. McCarthy, M. Nemechek, C. Narvaes, T. Jackson, and M.M. Brashears. 2008. *Salmonella* in Cull Dairy Cattle of the Texas high Plains. 89<sup>th</sup> Annual Meeting of the Conference of Research Workers in Animal Diseases, December 7-9, Chicago, IL.

McCarthy, R. M., G.H. Loneragan, and M.M. Brashears. Initial investigation of the burden of methicillin-resistant *Staphylococcus aureus* (MRSA) in cattle. 2008. 89<sup>th</sup> Annual Meeting of the Conference of Research Workers in Animal Diseases, December 7-9, Chicago, IL.

Platt, T.M., G.H. Loneragan, L.A. Branham, M.J. Engler, D.U. Thomson, R.S. Singers, and M.M. Brashears. 2008. Feedlot Production Practices and Their DSC Impact on Pre- and Post-Harvest Anti-microbial Susceptibility Patterns of *Enterococcus* spp. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Pool, J., J.C. Brooks, A. Chaloupka, S. Gragg, and M.M. Brashears. 2008. Small Food Business Model for Outreach Services. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Randhawa, S., M.M. Brashears, M. Fokar, and E. Karunasena. 2008. Identification of Primers to Detect Lacto-DSC bacillus acidophilus NP51 in Cattle Feces. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Rekow, C., M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. 2008. Comparison of Detection Methods and Their Sensitivity in Identifying and Quantifying *E.coli* 0157 Isolated from Beef Carcasses and Hides. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Rekow, C., M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. 2008. Changes in Microbial Indicators in Beef throughout Slaughter and Fabrication. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Rekow, C., M.F. Miller, J.C. Brooks, G.H. Loneragan, and M.M. Brashears. 2008. Prevalence and Distribution of *Escherichia coli* O157 on Beef Carcasses at Three Slaughter Plants. 95<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 3-6, Columbus, OH.

Rogers, H., J.C. Brooks, M.F. Miller, R. Huffman, M. Carr, and M.M. Brashears. 2008. Impact of Packaging and Temperature Abuse on the Shelf-Life Characteristic of Ground Beef. 61<sup>st</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 22-25, Gainesville, FL.

Scott, H.M., B. Norby, G.H. Loneragan, M.M. Brashears, and R.B. Harvey. 2008. Critical thresholds of resistance in enteric bacteria: modeling, monitoring and managing microbial ecology to protect antimicrobials of critical importance. ASM Conference on Antimicrobial Resistance in Zoonotic Bacteria and Foodborne Pathogens. June 15-18, Copenhagen, Denmark.

Webb, H.E., G.H. Loneragan, A. Daniels, R.M. McCarthy, and M.M. Brashears. 2008. Prevalence, susceptibility, and diversity of serotypes of *Salmonella enteric* recovered from dairy cattle in the Texas High Plains. 89<sup>th</sup> Annual Meeting of the Conference of Research Workers in Animal Diseases, December 7-9, Chicago, IL.

## 2007

Alvarado, M., J.C. Brooks, M.F. Miller, T. Jackson, and M.M. Brashears. 2007. Meat Packaging Technologies and the Safety of Ground Beef. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Alvarado, C.Z. and M.M. Brashears. 2007. Reduction of *Salmonella* in Whole and Ground Turkey Meat at Refrigerated and Elevated Temperatures using Lactic Acid Bacteria. Joint Annual Meeting of the Poultry Science Association. July, 2007, San Antonio, TX.

Brooks, J.C., M.K. Hughes, E. Karunasena, and M.M. Brashears. 2007. Reduction of *Escherichia coli* O157:H7 in whole muscle beef cuts using lactic acid bacteria cultures. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Branham, L.A., T.M. Platt, G.H. Loneragan, M.J. Engler, D.U. Thomson, R.S. Singer, M.M. Brashears. 2007. Impact of In-Feed Antimicrobial Drug Use on Antimicrobial Susceptibility Patterns of Generic *Escherichia coli*. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Brashears, M.M., M.F. Miller, J.C. Brooks, D. Harris, G.H. Loneragan, A. Echeverry, T.E. Jackson, and J.M. Mehaffey. 2007. Microbial Risk Factors Associated With Condensation in Ready-To-Eat Processing Facilities. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Brashears, M.M., G.H. Loneragan, and M.F. Miller. 2007. Feedlot Dust as a Source of Cross-Contamination of *E. coli* O157 on Beef Feedlot Cattle Hides Prior to Shipping. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Clay, J.C., J.C. Brooks, M.M. Brashears, and M. Lyte. 2007. Methods for *Escherichia coli* O157:H7 detection in needle tenderized red meat. 60<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), Brookings, SD.

Collins, J.A., J.C. Brooks, M.M. Brashears, and M.F. Miller. 2007. The use of lactic acid meat cultures in a commercial beef processing facility – shelf life characteristics. 60<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), Brookings, SD.

Echeverry, A., T.C. Lowrance, G.H. Loneragan, M.M. Brashears, M.S. Brown, D.J. Kunze, T.M. Platt, S.E. Ives, H.M. Scott, and B. Norby. 2007. Ceftiofur Crystalline Free Acid Administration Reduces Susceptibility of Generic *E. coli* in Cattle. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Echeverry, A., D.G. Lakins, C.Z. Alvarado, J.C. Brooks, and M.M. Brashears. 2007. Quality and mold growth effects following microwave commercial sterilization on white enriched bread for military rations. 94<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 8-11, Orlando, FL.

Flowers, S.L., D. Kang, M.M. Brashears, W.R. Henning, and C.N. Cutter. 2007. Microbiological baselines validate a multi-step antimicrobial intervention for red meat carcasses processed in very small meat establishments. 60<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), Brookings, SD.

Killinger-Mann, K.M., S.E. Dowd, J.A. Fralick, and M.M. Brashears. 2007. Changes in expression of virulence mechanisms in three related *Salmonella* Typhimurium mutants with increasing multi-drug resistance properties, as determined by microarray analysis [abstract]. American Society for Microbiology 107th General Meeting, May 21-25, 2007, Toronto, Canada.

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Branham, L., K. Mann, G.H. Loneragan, and M.M. Brashears. 2005. Antibiotic Resistance Patterns in *Escherichia coli* O157:H7 Isolates collected from 2001-2004. 92<sup>nd</sup> Annual Meeting of the International Association for Food Protection (IAFP), Baltimore, MD.

Chichester, L.M., G.H. Loneragan, M.M. Brashears, T. Stephens, D.J. Kunze, T.M. Platt, L.L. Proffit, and D. Ware. 2005. Prevalence and enumeration of *E. coli* O157 in beef steers receiving various strains of direct-fed microbials. 92<sup>nd</sup> Annual Meeting of the International Association for Food Protection (IAFP), Baltimore, MD.

Fluckey, W.M., G.H. Loneragan, and M.M. Brashears. 2005. Antibiotic resistance and cross contamination of *Enterococcus* isolated from live cattle, hides and carcasses. 92<sup>nd</sup> Annual Meeting of the International Association for Food Protection (IAFP), Baltimore, MD.

Harris, D.D., M.M. Brashears, J.C. Brooks, and M.F. Miller. 2005. Application of Antimicrobial treatments in a commercial simulation to reduce *E. coli* O157:H7 and salmonella spp. In beef trim and ground beef. International Congress for Meat Science and Technology. August, Baltimore, MD.

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Mann, J.E. and M.M. Brashears. 2005. Validation of Time and Temperature Values as Critical Limits for Ground Beef Processing and Storage – *Escherichia Coli* 0157:H7. 92<sup>nd</sup> Annual Meeting of the International Association for Food Protection (IAFP), Baltimore, MD.

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Dahl, K, V. Sutton, C.P. Lyford, K.R. Pond, and M.M. Brashears. 2004. Potential legal ramifications from the development of pre-harvest food safety interventions in the beef industry. 91<sup>st</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, Phoenix, AZ.

Echeverry, A., G.H. Loneragan, M.M. Brashears, and B.W. Wagner. 2004. Non-uniform distribution of *E. coli* 0157:H7 in feces and underestimation of carriage by feedlot cattle. 91<sup>st</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, Phoenix, AZ.

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Fluckey, W.M., M.M. Brashears, and G.H. Loneragan. 2004. The potential for cross-contamination traced by PFGE and the antibiotic susceptibility patterns of enteric bacteria recovered from feedlot cattle and their in plant carcasses. 91<sup>st</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, Phoenix, AZ.

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Loneragan, G.H. and M.M. Brashears. 2004. Use of retention pond water for dust abatement in a feedlot and impact on carriage of *E. coli* O157 and *Salmonella*. To be Conference of Research Workers in Animal Diseases Annual Meeting. November, Chicago, IL.

Mann, J.E. and M.M. Brashears. 2004. Evaluation of a peroxyacetic acid-based antimicrobial treatment for the reduction of *Escherichia coli* O157:H7 on beef trimmings. 91<sup>st</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, Phoenix, AZ.

Vineyard, Z.L., M.R. Miller, J.C. Brooks, J.R. Blanton, and M.M. Brashears. 2004. The effects of supplementing feedlot cattle with *Ascophyllum nodosum* on the retail shelf-life of inside round steaks. 57<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), June 20-23, 2004, Lexington, KY.

Younts-Dahl, S.M., G. Osborn, M.L. Galyean, J.D. Rivera, G.H. Loneragan, and M.M. Brashears. 2004. Reduction of *E. coli* O157 in finishing beef cattle by various doses of *Lactobacillus acidophilus* in direct-fed microbials. 91<sup>st</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 8-11, Phoenix, AZ.

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Flowers, L., M. Costello, P.M. Gray, D. Kang, M.M. Brashears, A. Echeverry, J.E. Mann, W.R. Henning, E.W. Mills, and C.N. Cutter. 2003. A microbiological profile of red meat carcasses processed in very small establishments in three geographical regions of the United States. 56<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA).

Fluckey, W.M., G.H. Loneragan, and M.M. Brashears. 2003. Antibiotic Susceptibility and Cross Contamination of Enteric Bacteria Isolated from Feedlot Cattle and Their Carcasses. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Loneragan, G.H. and M.M. Brashears. 2003. Avenues for pre-harvest control of *E. coli* O157 in cattle. 10<sup>th</sup> Triennial International Symposium for Veterinary Epidemiology and Economics, Nov. 17-21. Santiago, Chile.

Loneragan, G.H., M.M. Brashears, D.R. Ware, S. Younts-Dahl, and M.L. Galyean. 2003. Direct-fed microbials and pre-harvest risk reduction of *E. coli* O157. 10<sup>th</sup> Triennial International Symposium for Veterinary Epidemiology and Economics. Nov. 17-21. Santiago, Chile.

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Loneragan, G.H. and M.M. Brashears. 2003. Epidemiological Characteristics of *E. coli* O157 in cattle. 53<sup>rd</sup> Annual Southwest Conference on Diseases in Nature Transmissible to man. June 25-27. Amarillo, TX.

Loneragan, G.H., M.M. Brashears, and D.U. Thompson. 2003. Ecology and Feedlot Epidemiology of *E. coli* O157:H7. Presented to the Plains Nutrition Council. April 3-4. San Antonio, TX.

Mann, J.E., M.M. Brashears, and L.M. Smith. 2003. Validation of time and temperature values as critical limits for ground pork processing and storage. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Mann, J.E. and M.M. Brashears. 2003. Validation of time and temperature values as critical limits for pork fabrication and storage. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Mann, J.E. and M.M. Brashears. 2003. Evaluation of Hot Water Immersion for Reduction of *E. coli* O157:H7 on Beef Shanks. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Smith, L., J.E. Mann, and M.M. Brashears. 2003. Reduction of *E. coli* O157:H7 in refrigerated ground beef by *Lactobacillus* spp. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Stratton, J.E., R.W. Hutkins, and M.M. Brashears. 2003. Genotypic characterization by pulsed-field gel electrophoresis and antibiotic resistance of *Campylobacter* strains isolated from poultry litter. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Younts-Dahl, S, M.M. Brashears, M.L. Galyean, G.H. Loneragan, and N. Elam. 2003. Prevalence of *E. coli* O157 among finishing beef cattle supplemented with live cultures of *Lactobacillus* and *Propionibacterium*. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

Younts-Dahl, S, M.M. Brashears, M.L. Galyean, and G.H. Loneragan. 2003. Supplementing feedlot cattle diets with whole cottonseed to decrease the prevalence of *E. coli* O157:H7. 90<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 9-13. New Orleans, LA.

## 2002

Baumert, R., D.E. Burson, A.T. Waylan, E.A. Boyle, F.M. Aramouni, and M.M. Brashears. 2002. The effects on one-on-one HACCP assistance offered to meat and food processors in Nebraska, Kansas, South Dakota and Missouri. 55<sup>th</sup> Reciprocal Meat Conference (RMC) of the American Meat Science Association (AMSA), July 28-30. Michigan State University

Brashears, M.M., M.L. Galyean, G.H. Loneragan, J.E. Mann and K.M. Killinger-Mann. 2002. Reduction of *E. coli* O157 in Beef Feedlot cattle with Direct-Fed Microbials. 89<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 1-3. San Diego, CA.

Harris, M., M.M. Brashears, and D. Smith. 2002. Evaluation of the Use of Lactic Acid Bacteria to Control Pathogens on Alfalfa Sprouts. 89<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 1-3. San Diego, CA.

Fluckey, W.M., M.M. Brashears, S.R. McKee, and M.X. Sanchez. 2002. Microbiological Profile of Air Chilled Chickens from Farm to Table. 89<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 1-3. San Diego, CA.

Stratton, J.E., R.W. Hutkins, M.M. Brashears, A.K. Benson, L. Durso, and S.R. McKee. 2002. Genotypic Characterization and Antibiotic Resistance of *Campylobacter* Strains Collected from a Single Poultry Farm over Four Seasons. Annual Meeting of the American Society for Microbiology.

Khaita, J.L., D.R. Smith, R.A. Moxley, S. Hinkley, L.L. Hungerford, G.E. Erickson, T.J. Klopfenstein, and M.M. Brashears. 2002. Clinical trials to test the effectiveness of cleaning pens, feeding competitive bacteria, or limiting dietary starch to reduce fecal shedding of *E. coli* O157:H7 by feedlot cattle. Presented at CRWAD. St. Louis, MO.

Phoon, N., S.R. McKee, and M.M. Brashears. 2002. Comparison Of Shelf Life And Microbial Profile Of Immersion-Chilled And Air-Chilled Broilers. 89<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 1-3. San Diego, CA.

S.R. McKee and M.M. Brashears. 2002. HACCP for Shell Egg Packing and Processing. 89<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), July 1-3. San Diego, CA.

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Amezquita, A., and M.M. Brashears. 2001. Competitive exclusion of *Listeria monocytogenes* in ready to eat pork products and impact on sensory properties. Annual meeting of the Institute of Food Technologists. New Orleans, LA.

Brashears, M.M., J. Stratton, and A. Amezquita. 2001. Validation of the Use of Antibiotic Resistant Strains of *Escherichia coli* O157:H7 and *Salmonella* spp. for Recovery of Injured Cells Subjected to Stress Conditions Encountered During Competitive Exclusion. 88<sup>th</sup> Annual Meeting of the International Association for Food Protection (IAFP), August 5-8. Minneapolis, MN.

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